

Slow Cooker Pot Roast

Ingredients:

1 TBSP oil

3 to 3 ½ lb. boneless beef pot roast

4 carrots, sliced

4 medium all-purpose potatoes, cut into 1-inch pieces

2 envelopes Lipton Recipe Secrets Onion Soup Mix

¾ cup water

Directions:

In large skillet, heat oil and brown roast.

In slow cooker, arrange vegetables; top with roast.

Combine Soup Mix with water and add to slow cooker. Cook covered on LOW 8 to 10 hours or HIGH 4 to 6 hours. Remove roast and vegetables.

To thicken gravy, stir in ¼ cup water blended with 2 TBSP all-purpose flour. Cook on HIGH until thickened.

8 servings.

Prep time: 10 minutes

Cook time: 4 hours