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## Recipes



American  
Pork Chops



Chinese  
Shrimp Gyoza



Breakfast  
Fruit Bowl



American  
Deli Sandwich

## Make it again



Seafood  
Lobster Pasta



Italian  
Carbonara Pasta



French  
Risotto Bowl

1 Hour   6 Servings

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Filter By Ingredients

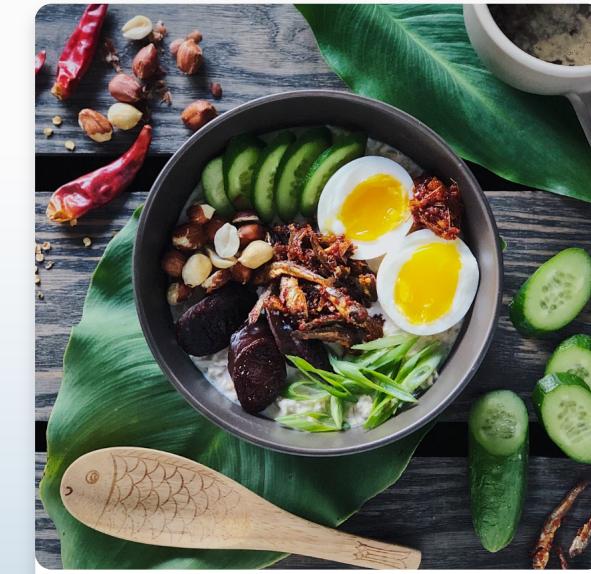
+ My Pantry



Mexican



Italian



Thai



Breakfast



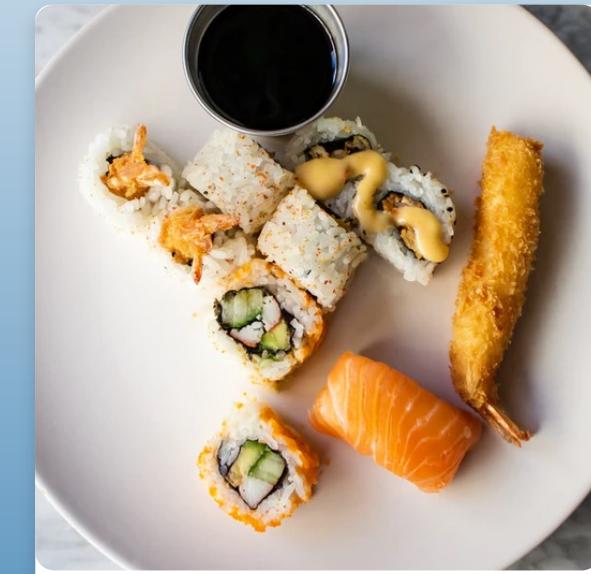
Dessert



Chinese



French



Japanese



Barbecue



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# Italian recipes

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American  
Pork Chops

1 Hour   6 Servings



Chinese  
Shrimp Gyoza

1 Hour   6 Servings



Breakfast  
Fruit Bowl

1 Hour   6 Servings



American  
Deli Sandwich

1 Hour   6 Servings



Seafood  
Lobster Pasta

1 Hour   6 Servings



Thai  
Pad Thai

1 Hour   6 Servings



Argentinian  
Chicken Empanadas

1 Hour   6 Servings



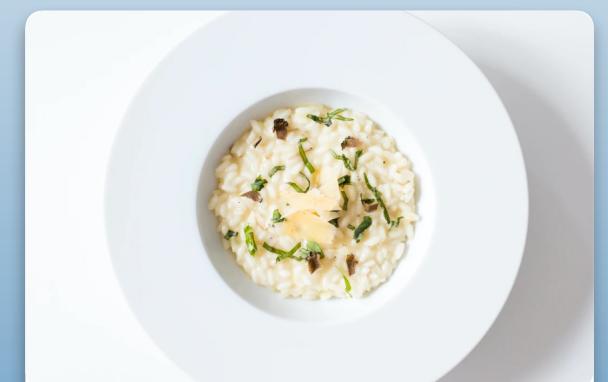
German  
Cinnamon Buns

1 Hour   6 Servings



Italian  
Carbonara Pasta

1 Hour   6 Servings



French  
Risotto Bowl

1 Hour   6 Servings

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# Ingredients

Select the ingredients that you have

**Dairy****Meat****Vegetables****Oils****Grains****Nuts**

## My Pantry

[close](#)[+ Add Ingredients](#)[Milk](#)[Cream](#)[Butter](#)[Cheese](#)[Yogurt](#)[Whipped Cream](#)[Swiss](#)[Half & Half](#)[Almond Milk](#)[Cheddar](#)[Milk](#)[Cream](#)[Butter](#)[Cheese](#)[Yogurt](#)[Whipped Cream](#)[Swiss](#)[Half & Half](#)[Almond Milk](#)[Cheddar](#)[Milk](#)[Cream](#)[Butter](#)[Cheese](#)[Yogurt](#)[Whipped Cream](#)[Swiss](#)[Half & Half](#)[Almond Milk](#)[Cheddar](#)[Milk](#)[Cream](#)[Butter](#)[Cheese](#)[Yogurt](#)[Whipped Cream](#)[Swiss](#)



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# Flavor

## Pantry

# Shopping List

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# Select ingredients

# Dairy

-  Ingredient name +
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# My Pantry

close

## Add Ingredients

Milk      Cream      Butter      Cheese

## **Yogurt      Whipped Cream      Swiss**

## Half & Half | Almond Milk | Cheddar

## Milk      Cream      Butter      Cheese

# Yogurt Whipped Cream Swiss

Half & Half

Milk      Cream      Butter      Cheese

## Yogurt Whipped Cream Swiss

Half & Half      Almond Milk      Cheddar

Milk      Cream      Butter      Cheese

Whipped Cream

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# Recipes + Add Filter

You can make **184** recipes with your 28 ingredients



American  
Pork Chops

1 Hour 6 Servings



Chinese  
Shrimp Gyoza

1 Hour 6 Servings



Breakfast  
Fruit Bowl

1 Hour 6 Servings



Thai  
Pad Thai

1 Hour 6 Servings



Argentinian  
Chicken Empanadas

1 Hour 6 Servings



German  
Cinnamon Buns

1 Hour 6 Servings

## My Pantry

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# Rosemary Pot Roast



by AUTHOR NAME 01/01/2020

**YIELD:** 6 servings

**TIME:** 45 minutes

**RATING:** ★★★★☆ (76)

Slow cooker garlic rosemary pot roast with red wine sauce is a comforting meal that you will keep turning to again and again, throughout the fall and winter seasons. Chuck roast is slow cooked with onion, garlic, rosemary and spices until it is fall-apart-in-your-mouth tender.



## INGREDIENTS

- 3 Tbsp flour
- 1 Tbsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 2 lbs Sprouts chuck roast
- 2 Tbsp olive oil
- 1 white onion, sliced
- 4-5 cloves garlic, minced
- 1 Tbsp brown sugar
- 4 sprigs of rosemary

## DIRECTIONS

### STEP #1

In a small bowl, whisk together flour, salt, pepper and garlic powder. Coat the roast with the flour mixture.

### STEP #2

Add olive oil for the pot roast to a cast iron skillet over medium high heat. If your slow cooker has a sear function on it, you can use that instead! Sear roast on all sides until browned, approximately 3 minutes per side.

### STEP #3

Add onion, garlic, brown sugar, and rosemary to a slow cooker. Place the roast on top of the onion and spices. Pour in beef stock and add bay leaf.

### STEP #4

Cook on low for 8 hours. If you have a pressure cooker, you can cook for 80 minutes on high pressure.

## REVIEWS

by BBQMAN1000 01/01/2020

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