

# Mississippi Pot Roast {The BEST EVER Pot Roast}



This Mississippi Pot Roast is the most delicious pot roast you will EVER eat! Made with just five simple ingredients and slow cooked in the crockpot, you are going to fall in love with this!

|                   |                                       |
|-------------------|---------------------------------------|
| <b>Course</b>     | Main                                  |
| <b>Cuisine</b>    | American                              |
| <b>Prep Time</b>  | 5 minutes                             |
| <b>Cook Time</b>  | 8 hours                               |
| <b>Total Time</b> | 8 hours 5 minutes                     |
| <b>Servings</b>   | 8 servings                            |
| <b>Calories</b>   | 470kcal                               |
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## Ingredients

- 1 (3-4 pounds) chuck roast
- 1 packet ranch dressing mix
- 1 packet au jus gravy mix
- 1/4 cup butter
- 4-5 pepperoncini peppers

## Instructions

1. Place roast in the slow cooker and sprinkle the top with the ranch dressing mix and the au jus mix. Place peppers on top of the mixes, and add the butter.
2. Cook over low heat for 8 hours. Serve with noodles, rice or mashed potatoes. Enjoy!

## Notes

- Do not add any water or broth to this! It will make enough liquid as it cooks.
- This tastes delicious with potatoes and carrots! I like to add a few quartered russet potatoes and a large handful of baby carrots to the crockpot when there is about 1-2 hours left of cooking time.

## Nutrition

Calories: 470kcal | Carbohydrates: 2g | Protein: 43g | Fat: 31g | Saturated Fat: 15g | Cholesterol: 171mg | Sodium: 501mg | Potassium: 765mg | Vitamin A: 225IU | Vitamin C: 4.1mg | Calcium: 40mg | Iron: 4.7mg

Note: You can also cook this pot roast in the oven.

1. Place a piece of foil, about 30 inches long, into the bottom of a 9x13 inch roasting pan. Place the roast on the foil in the pan.
2. Sprinkle the mixes over the meat. Put the peppers and butter on top.
3. Fold foil over and seal all edges.
4. Bake at 300 degrees F (150 degrees C) for 4 hours.