

Simon and Garfunkel Pot Roast



Rated: ★★★★★

Submitted By: desimone.ray

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Prep Time:

10 Minutes

Cook Time: 8

Hours

Ready In: 8 Hours

10 Minutes

Servings: 6

"A nice and easy herb-flavored pot roast with gravy simmers slowly in your slow cooker."

INGREDIENTS:

2 (12 ounce) jars beef
gravy (such as Heinz®)

3 cups water

1 tablespoon dried thyme,
divided

1 tablespoon dried
rosemary, divided

1 tablespoon dried sage,
divided

1 tablespoon onion salt,
divided

1/8 cup extra-virgin olive
oil

1 (3 pound) boneless beef
chuck roast

DIRECTIONS:

1. Pour the gravy into a slow cooker, and mix with water until smooth. Stir in half the thyme, rosemary, sage, and onion salt.
2. Mix the remaining thyme, rosemary, sage, and onion salt in a bowl, and stir in the olive oil to make a paste. Rub the paste all over the beef roast, and place the roast into the gravy. Place the lid on the slow cooker, and set to low setting.
3. Cook until the roast is very tender and the gravy is thickened, 8 to 9 hours.

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