

Mississippi Pot Roast

8 HRS 5 MIN	8 SERVINGS	320 CAL	29 G PROTEIN
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- 🕒 Prep Time: 5 min
- 🕒 Cook Time: 480 min
- 🕒 Total Time: 8 hrs 5 min

Ingredients:

- ☐ 1 beef Cross Rib Roast, Chuck Arm Roast or Chuck Shoulder Roast (about 2-1/2 pounds)
- ☐ 1 packet ranch dressing mix
- ☐ 1 packet dry onion soup mix
- ☐ 1 teaspoon freshly ground black pepper
- ☐ 2 teaspoon granulated garlic
- ☐ 4 to 6 pickled pepperoncinis
- ☐ 1 cup water



Cooking:

- 1 Place beef Cross Rib Roast in a 4-1/2 to 5-1/2-quart slow cooker. Add ranch dressing mix, onion soup mix, black pepper, garlic, pepperoncinis and water. Cover and cook on HIGH 6 to 7 hours or on LOW 7 to 8 hours or until beef is fork-tender. (No stirring is necessary during cooking.)
- 2 Turn off slow cooker and remove roast. Shred roast and return to slow cooker; combine. Serve warm over couscous, mashed potatoes or noodles.

Test Kitchen Tips

Cook until fork-tender. When fork can be inserted without resistance and releases easily when pulled out, the beef is done.



Funded by Beef Farmers and Ranchers