

Instant Pot Pot Roast

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Ingredients

5-6 lbs Chuck Roast
1 TBSP Canola Oil
1 Yellow Onion, Thinly Sliced
1 Pkt Brown Gravy Mix
1 Pkt Au Jus Mix
2 Cups Water

Directions

1. Set your Instant Pot to Saute Mode and add oil.
2. Once it is hot, brown one side of your roast for about 5-6 minutes then flip and brown another 5-6 minutes.
3. Add in sliced onions and sprinkle in both mix packets.
4. Pour in water and close lid on sealed setting.
5. Set Instant Pot to Manual Mode and set for 55 minutes.
6. Give the lid a Quick Release and remove lid.
7. Shred roast with two forks and serve.
8. Use remaining liquid as gravy for roast and sides.