

Slow Cooker New England Pot Roast

Servings: 4-6

Adapted from www.canyoustayfordinner.com

Ingredients

- 1 boneless beef chuck roast
- 1 large russet potato, cut into 1-inch pieces
- 1 large carrot, sliced thickly on the diagonal
- 2 large ribs celery, cut into 1-inch pieces
- 1/2 large onion, sliced
- 1 tablespoon minced garlic
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 2 bay leaves
- 1/2 teaspoon pepper
- 1 can (14-1/2 ounces) beef broth
- 1 can (14-15 ounces) diced tomatoes

Preparation

- 1) Cut roast in half; place into a 5-qt. slow cooker. Top with potatoes, carrots, celery, onion, and garlic.
- 2) In a medium bowl, combine thyme, rosemary, bay leaves, pepper, broth, and diced tomatoes; pour over vegetables.
- 3) Cover and cook on low for 8 hours or until meat and vegetables are tender. Remove bay leaves before eating.