



Roasted beef with vegetables

Ingredients

- 4 pounds chuck roast
- Salt and black pepper, to taste
- 2 tablespoons olive oil
- 1 (1-ounce) packet dry onion soup mix
- 1 cup water
- 3 carrots, peeled and chopped
- 3 potatoes, peeled and cubed
- 1 large onion, chopped
- 1 stalk celery, chopped

Instructions

1. **Prep the roast:**

Pat the chuck roast dry with paper towels. Season all sides with salt and pepper.

2. **Sear for flavor:**

In a large skillet over high heat, heat the olive oil. Sear the roast on each side for about 4 minutes, until deeply browned. This step adds rich flavor.

3. **Assemble in the slow cooker:**

Transfer the roast to the slow cooker. Sprinkle the dry onion soup mix evenly over the top. Pour in the water, then layer the carrots, potatoes, onion, and celery over and around the meat.

4. **Cook low and slow:**

Cover and cook on Low for 8 to 10 hours, or until the roast is fork-tender and the vegetables are cooked through.

5. **Serve:**

Slice or shred the roast, serve with the vegetables, and spoon some cooking juices over the top.