

Irish-Inspired Beef Pot Roast **And Vegetables**

A Bottom Round Roast (or Round Rump) makes this meal affordable, the packaged gravy mix makes it easy to prep, and all those hours in a slow cooker make it fall-apart tender.

INGREDIENTS

- 1 beef Bottom Round Rump Roast or Bottom Round Roast (3 to 3-1/4 pounds)
- 1 beef Bottom Round Roast (3 to 3-1/4 pounds)
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 \oplus 8 Hours Servings



42 Cal



Protein

- 1 beef Bottom Round Roast (3 to 3-1/4 pounds)
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- 2 packages (24 ounces each) fresh pot roast vegetables

(potatoes, onions, carrots, celery) - Packaged pot roast

vegetables may also be referred to as stew or soup vegetables.

One and one quarter pounds carrots, 1 pound small red $\,$

potatoes, 2 small onions and 4 small ribs celery may be

substituted for packaged pot roast vegetables. Prepare as

directed above.

2 packages (24 ounces each) fresh pot roast vegetables

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1/2 teaspoon pepper 1 cup beer

1 cup beer			
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1 cup beer
1 cup beer
Chopped fresh parsley (optional)

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COOKING

Chopped fresh parsley (optional)
Chopped fresh parsley (optional)

- 1. Prepare pot roast vegetables: cut potatoes in half (or into quarters if large), onions into 1/2-inch wedges, and carrots and celery into 2-inch pieces; set aside.
- 2. Prepare pot roast vegetables: cut potatoes in half (or into quarters if large), onions into 1/2-inch wedges, and carrots and celery into 2-inch pieces; set aside.
- 3. Prepare pot roast vegetables: cut potatoes in half (or into quarters if large), onions into 1/2-inch wedges, and carrots and celery into 2-inch pieces; set aside.
- $4. \ Prepare pot roast vegetables: cut potatoes in half (or into quarters if large), onions into 1/2-inch wedges, and carrots and celery into 2-inch pieces; set aside.$
- 5. Prepare pot roast vegetables: cut potatoes in half (or into quarters if large), onions into 1/2-inch wedges, and carrots and celery into 2-inch pieces; set aside.
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- 120. Combine gravy mixes, flour, salt and pepper in large bowl. Add vegetables to bowl; toss to coat well. Remove vegetables from flour mixture and place in 5 to 6-quart slow cooker. Add beef pot roast to bowl, turning to coat evenly with flour mixture. Remove pot roast and place in slow cooker in center of vegetables.
- 121. Combine gravy mixes, flour, salt and pepper in large bowl. Add vegetables to bowl; toss to coat well. Remove vegetables from flour mixture; set aside. Place vegetables in 5 to 6-quart slow cooker. Add beef Bottom Round Roast to bowl, turning to coat evenly with flour mixture. Remove roast and place in slow cooker in center of vegetables.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		11.6g	110mg		24g	41g	1	0

^{*}The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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