



Give your favorite Pot Roast a smoky, spicy boost with chipotle powder and a can of tomatoes with green chilies. Fork-tender deliciousness awaits.

[illegible]

30g
Protein

[illegible]

[illegible]

[illegible]

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Boneless (2-1/2 to 3 pounds)
1 beef Arm Chuck Roast Boneless or Blade Chuck Roast
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1 beef Arm Chuck Roast Boneless or Blade Chuck Roast
1-1/2 teaspoons chipotle chili powder - One tablespoon
chopped chipotle peppers in adobo sauce may be substituted
for chipotle chili powder. Rub peppers evenly onto all surfaces
of roast as above.
1-1/2 teaspoons chipotle chile powder
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Prepared cornbread or corn muffins (optional)

1. Press chili powder evenly onto all surfaces of beef roast. Heat oil in stockpot over medium heat until hot. Place pot roast in stockpot; brown evenly. Pour off drippings.

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3. Press chile powder evenly onto all surfaces of beef Arm Chuck Roast. Heat oil in stockpot over medium heat until hot. Place pot roast in stockpot; brown evenly. Pour off drippings.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	<div>GLUTEN FREE</div>	<div>ALL NATURAL</div>
8		21g	117mg		2g	30g	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.

Courtesy of BeefItsWhatsForDinner.com