

Four-Ingredient French Onion Crockpot Pot Roast

Gwen
www.SlowCookerKitchen.com

Servings: 6

1 to 1-1/2 pound pot roast, sliced part way through
1 packet dry onion soup mix
1/2 cup beef broth or stock
1 can French Onion soup
6 medium potatoes (optional), peeled and cut into chunks
3 large carrots (optional), diced
1 medium onion (optional), sliced

Preparation Time: 5 minutes

Slow Cooker: 8 hours

About every 3/4-inch of the pot roast, slice about two-thirds of the way through the meat being careful not to cut all of the way through.

If using the potatoes, carrots and onion for a one-pot meal option, wash and prepare the vegetables.

Layer the bottom of a sprayed crockpot insert with a layer of potato wedges, if using. Place the pot roast in the center. Surround the pot roast with the remaining vegetables, if using.

Pour the beef broth over the top. Sprinkle with the dry soup mix. Pour the French Onion soup over everything.

Cover and cook on LOW for seven to eight hours.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Beef, Slow Cooker

Per Serving Nutritional Analysis

Calories (kcal):

0

Vitamin B6 (mg):

0mg

