

Rio Grande Pot Roast

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Cutting corners with taco seasoning, jarred salsa and two dollops of peanut butter lets you save time without losing any flavor in this rich dish featuring boneless beef bottom round roast.

Active Time: [5 minutes](#)

Total Time: [10 hours](#)

Recipe Ingredients

- 1 1/2 cups thick-and-chunky salsa
- 1 cup beer or water
- 1 can (6 oz) tomato paste
- 1 pkt (1.25 oz) taco seasoning
- 1 3-lb boneless beef bottom round roast
- 1/2 tsp each salt and pepper
- 2 Tbsp peanut butter
- 1/3 cup chopped cilantro



Photo: Charles Schiller

Recipe Preparation

1. Mix first 4 ingredients in a 5-qt or larger slow-cooker. Rub beef with salt and pepper; add to cooker. Spoon some sauce mixture over top.

2. Cover and cook on low 8 to 10 hours until beef is very tender. Remove to a cutting board. Stir peanut butter and cilantro into sauce. Slice meat against the grain; serve with the sauce.

Nutrition Facts

Yield 1 pot roast

Servings 8

Amount Per Serving

Calories 432

Total Fat 25g

Saturated Fat 9g

Cholesterol 109mg

Sodium 1112mg

Total Carbohydrates 11g

Dietary Fiber 1g

Protein 36g