



Slow Cooker 3-Ingredient French Onion Pot Roast

Description

There's nothing better than coming home to a warm, comforting meal and this **Slow Cooker 3-Ingredient French Onion Pot Roast** is as easy as it gets. With just a few pantry staples, you'll have tender, flavorful beef swimming in rich onion gravy. Perfect for busy days or lazy weekends, just set it and forget it!

Ingredients:

- 1 (3 to 4 lb) chuck roast
- 1 packet (1 oz) dry French onion soup mix
- 1 can (10.5 oz) condensed French onion soup

Instructions:

1. Prep the Crockpot:

Place the chuck roast in the slow cooker.

2. Add Flavor:

Sprinkle the dry French onion soup mix evenly over the roast.
Pour the condensed French onion soup over the top.

3. Cook Low & Slow:

Cover and cook on **LOW for 8 hours** or **HIGH for 4-5 hours**, until the meat is tender and easily pulls apart with a fork.

4. Serve:

Shred the roast and serve with mashed potatoes, rice, or roasted veggies. Spoon some of that delicious onion gravy over everything!

Note:

For extra flavor, you can sear the roast in a hot skillet before placing it in the slow cooker—but it's totally optional. This dish is delicious either way! You can also add baby potatoes or carrots for a full one-pot meal.

Category

1. Crockpot Recipes

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