



Slow Cooker Packet Pot Roast

Preparation time: 5-9 Hours Serving size: 10 Portions

Ingredients:

- 5lbs Beef Pot roast (or any tough cut of beef)
- 1 onion, chopped
- 1 Cup Water
- 1 Tablespoon tomato paste
- 1 medium potato, chopped
- 3 medium carrots, chopped
- 1 Packet Brown Gravy Mix
- 1 Packet Ranch Dressing Mix

Directions:

1. In a large bowl, whisk together water, spices, packets, & tomato paste.
2. Place vegetables in slow cooker, then place meat on top of vegetables, then pour dressing mix on top.
3. Cook on **low setting for 7-9 hours**, or *medium setting for 4-6 hours*.



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



This material was funded, in part, by USDA's Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



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