

After-Work Beef Pot Roast Dinner

Perfect pot roast, complete with vegetables, is ready when you walk in the door. Add mashed potatoes and dinner is served.

- 1 boneless beef chuck shoulder pot roast or bottom round rump roast(3-3½ pounds)
- 1 envelope (0.7 ounces) Italian dressing mix
- 2 large onions, each cut into eight wedges
- 2 cloves garlic, peeled
- 2 red bell peppers, cut into 1½ -inch pieces
- ½ cup ready-to-serve beef broth
- 2 zucchini, cut into ¼-inch thick slices
- 2½ tablespoons cornstarch dissolved in 2 tablespoons water
- Salt and pepper

1. Press dressing mix evenly onto all surfaces of beef pot roast. Place onions and garlic in 4½ to 5½ quart slow cooker; top with pot roast. Add bell peppers and broth. Cover and cook on HIGH 5 hours or on LOW 8 hours. Add zucchini. Continue cooking, covered, 30 minutes or until pot roast is fork-tender.
2. Remove pot roast and vegetables. Strain cooking liquid; skim fat. Combine 2 cups cooking liquid and cornstarch mixture in medium saucepan. Bring to a boil, stirring constantly; cook and stir 1 minute or until thickened.
3. Carve pot roast into slices; season with salt and pepper, as desired. Serve with vegetables and gravy.

Makes 6-8 servings.

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