

Classic Pot Roast

Ingredients

- 4-5 lb. chuck roast
- 2 tbsp canola oil
- 2 tsp Kosher salt
- 1 tsp coarse ground black pepper
- 1 tsp dried thyme
- 3-4 carrots peeled, cut into 2 inch chunks
- 2 lbs yukon gold potatoes, peeled and cut into large chucks
- 2 cloves garlic, minced
- 2 cups beef broth

Instructions:

1. Preheat oven to 325 degrees.
2. Season the chuck roast with kosher salt, pepper and thyme.
3. Add canola oil to a pan and heat. When it ripples and is hot add roast and brown, deeply, for 4-5 min. on each side.
4. Add carrots, potatoes, garlic and beef broth and cook for 3 to 3 1/2 hrs. Enjoy!