

Slow Cooker Supreme Roast

16-oz. jar pepperoncinis (juice + peppers) – if you don't like heat, just add 1/2 the jar
2 lb. beef chuck roast (or larger)
1 tbs. Italian seasoning
1 tsp. Kosher salt
1/2 tsp. Freshly ground black pepper
5 cloves garlic
16 oz. sliced baby bella mushrooms (or white button)
1 14.5-oz. can diced tomatoes
2 cups beef stock

Pour the pepperoncinis into the bottom of a slow cooker. Lay roast on top and sprinkle with Italian seasoning, salt, and pepper. Place garlic cloves and mushrooms around and on top of the roast. Pour tomatoes and beef stock over the roast. Cook on low for at least 8 hours and up to 10.

Serve over egg noodles, rice, or pasta.

Garnish with goat cheese, Parmesan cheese, feta cheese, or sour cream.



<https://pineapplehouserules.com/>