

Best Slow Cooker Pot Roast

4 lb. boneless beef chuck roast
24 oz. cream of mushroom soup
1 package Lipton onion soup mix
3 beef bouillon cubes (can use less, depending on the size of the roast)
3 cups beef stock
Red potatoes, scrubbed clean and quartered
Carrots, peeled

Pour one can of the cream of mushroom soup on the bottom of the slow cooker. Set the roast on top, then sprinkle the Lipton soup mix all over the top of the meat. Place the bouillon cubes on the bottom of the slow cooker around the roast, then pour on the rest of the mushroom soup and beef stock over top.

Cook on low heat for 12 hours or high heat for 8 hours (more or less depending on the size of the roast) until the meat shreds easily with a fork. Turn twice during cooking if possible.

Add the potatoes about 2 hours before serving and the carrots about 1 hour before serving, so they both retain their crunch and texture.



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