



## **Crock Pot Roast with Vegetables** made with Rustlin' Rob's Portobello Mushroom Steak Sauce

HEAT LEVEL: MILD

### **Ingredients**

- 1 jar [Rustlin' Rob's Portobello Mushroom Steak Sauce](#)
- 4 fresh mushrooms sliced
- 3 potatoes, peeled and diced
- 4 carrots, peeled and sliced
- 1 onion, cut into chunks
- 2 celery ribs, sliced
- 3 lb. chuck roast
- Salt and pepper
- 1½ tbsp. olive oil
- 1 can beef broth
- 2 tbsp. Worcestershire sauce
- 2 Cloves garlic, minced
- 2 bay leaves
- 2 tbsp. Balsamic vinegar

## **Instructions**

1. Spray slow cooker with cooking spray.
2. Season roast with salt and pepper. Heat oil in a saucepan on medium-high. Brown roast on all sides and place in crock pot.
3. Add veggies all around roast and on top.
4. Combine Worcestershire, broth, garlic, bay leaves, balsamic vinegar, and Portobello Mushroom Steak Sauce. Pour over meat and vegetables.
5. Cook on LOW for 10 hours, or until the beef is shredded very easily and vegetables are soft. Season with salt and pepper if needed. Enjoy!