

Easy Slow Cooker Pot Roast

Source: Taste Of Home Magazine

Ingredients

- 1 boneless beef rump or chuck roast (3 to 3 1/2 pounds)
- 1 tablespoon canola oil
- 6 medium carrots, cut into thirds
- 6 medium potatoes, peeled and quartered
- 1 large onion, quartered
- 1 teaspoon minced garlic
- 1 tablespoon Montreal steak seasoning
- 1 carton (32 oz) beef broth
- 3 tablespoons cornstarch
- 3 tablespoons water

Instructions

In a large skillet over medium heat, brown roast in oil on all sides. Place carrots, potatoes, garlic and onion in a 6-quart slow cooker. Place roast on top of vegetables; sprinkle with steak seasoning. Add broth. Cook, covered, on low for 10-12 hours, until beef and vegetables are tender.

Remove roast and vegetables from slow cooker; keep warm.

Transfer cooking juices to a saucepan; skim fat. Bring juices to a boil. In a small bowl, mix cornstarch and water until smooth; stir into juices. Return to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes. Serve with roast and vegetables.