

# Cheryl's

# SLOW COOKER TOP ROUND ROAST

with French Onion Soup



## INGREDIENTS

- 2–3 lb top round sirloin roast
- 1 can French onion soup
- 1 cup beef broth  
*(optional but helps keep it juicy)*
- 1 onion, sliced  
*(optional but excellent)*
- 3–5 garlic cloves, smashed

## HERB BLEND

- 1 tsp dried rosemary
- 1 tsp dried thyme
- ½ tsp oregano
- ½ tsp sage
- 2–3 Bay Leaves
- Black pepper  
*(go light on salt—  
the soup is already salty)*



Tender,  
Flavorful &  
Perfect  
Every Time!

## INSTRUCTIONS

1. Season roast with herbs, pepper, and a splash of Worcestershire sauce.
2. Layer the base. Add sliced onions and garlic to the bottom of the slow cooker.
3. Place the roast on top of the onions.
4. Pour the can of French onion soup over the roast. Add beef broth if using.
5. Cook:
  - LOW: 8–9 hours (best)
  - HIGH: 4–5 hours

## FLAVOR BOOST TIPS



Add onions, carrots, and celery underneath the roast. Use beef broth or stock (1–2 cups). I used 1 can of French Onion Soup. A splash of Worcestershire sauce or balsamic vinegar deepens flavor. Cook low & slow (8–9 hours on LOW).



### SIMPLE INGREDIENTS

Whole & wholesome goodness



### BOLD FLAVOR

Herbs that make a difference



### EASY & COMFORTING

Perfect for busy days & cozy meals



### MADE WITH HERBS

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