



Pot Roast

with Garlic &
Bay Leaf

INGREDIENTS:

- 3 lb chuck roast
- 4 potatoes, chopped
- 4 carrots ~ 1 onion, sliced
- 3 garlic cloves, minced
- 3 cups beef broth
- 3 bay leaves ~ 1 tsp thyme
- Salt & pepper

INSTRUCTIONS:

- Season roast with salt and pepper.
- Place vegetables in slow cooker.
- Add roast, broth, garlic, thyme, and bay leaves.
- Cook on low for 8–9 hours.
- Remove bay leaves before serving.



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