

Pressure Cooker Pot Roast

- 3-4 LB Beef Roast
- 1 Onion, Chopped
- 3-4 Carrots, Chopped
- 3-4 Potatoes, Chopped
- 4 Garlic Cloves, Crushed
- 2 TSP Salt
- 1 TSP Pepper
- 1 TSP Garlic Powder
- 1 TSP Smoked Paprika
- 1 TBSP Olive Oil
- 1 TSP Beef Base
- 2 TBSP Red Wine Vinegar
- 3 C Water
- 2 TBSP Corn Starch
- 1 C Water



1. Rub roast with 1 TSP Salt and the remaining spices. Heat olive oil in pressure cooker and brown roast on all sides.
2. Add Chopped vegetables and remaining ingredients. Turn heat to high and bring to a simmer.
3. Turn heat down slightly and seal pressure cooker. Cook for 45 minutes, release pressure and take roast out to rest.
4. While meat is resting bring remaining broth to a boil and add a corn starch slurry to thicken. Serve and enjoy!