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**BEEF MADE EASY® AD PLANNER  
POT ROASTS**



**LEMON-HERB BEEF POT ROAST – 3 to 3-1/4 hours**

**1 boneless beef chuck pot roast (arm, shoulder or blade) (3 to 3-1/2 lb)**

- 1 Tbsp olive oil**
- 2 cups baby carrots**
- 1 lb small red-skinned potatoes, halved**
- 1 medium onion, cut into 6 wedges**
- 2 Tbsp cornstarch dissolved in 2 Tbsp water**
- 1/2 tsp dried basil**

**Seasoning:**

- 2 tsp lemon pepper**
- 2 cloves garlic, minced**
- 1 tsp dried basil**

1. Combine seasoning ingredients; press onto beef pot roast. Heat oil in stockpot over medium heat until hot; brown pot roast.
2. Add 1 cup water; bring to a boil. Reduce heat; cover tightly and simmer 2 hours. Add vegetables; simmer, covered, 30 to 45 minutes or until beef and vegetables are fork-tender.
3. Remove pot roast and vegetables. Skim fat. Stir cornstarch mixture and 1/2 tsp basil into cooking liquid; cook and stir 1 minute or until thickened and bubbly.
4. Carve pot roast; season with salt. Serve with vegetables and sauce.

**8 servings**

*Courtesy Cattlemen's Beef Board*