



BEEF

Legendary Beef. Legendary Quality.

**PEEL
POT ROAST BEFORE
INSIDE**

Southwestern- Style Beef Pot Roast

(Makes 6-8 Servings)

4 lb. Harris Ranch boneless
beef chuck roast
1 tbsp. vegetable or olive oil
1 large onion, chopped
1 can (14½ oz.) peeled whole
tomatoes, cut up, undrained
1 tbsp. cornstarch, dissolved
1 can (4 oz.) green chilies
2 tbsp. chopped fresh parsley
Seasoning
2 cloves garlic, crushed
1 tbsp. chili powder
1 tbsp. ground cumin
1 tsp. salt
½ tsp. cracked black pepper

1. Combine seasonings and press evenly into surface of beef.
2. Heat oil in a Dutch oven over medium-high heat. Add pot roast; brown evenly. Pour off drippings.
3. Add onion and tomatoes. Bring to a boil; reduce heat to low. Cover tightly and simmer 1½ to 2 hrs.
4. Add potatoes to pan; cover and continue cooking about 35 minutes or until beef and potatoes are tender. Remove beef and potatoes to serving platter; keep warm.
5. Strain cooking liquid; skim off fat. Return cooking liquid to pan. Bring to a boil over medium-high heat. Add cornstarch and green chilies; cook and stir 1 minute until sauce is thickened and bubbly.
6. Stir in parsley. Serve pot roast with potatoes and sauce.