



Easy Top Round Roast

Serves 6

Ingredients:

4 lb top round roast
1 lb baby carrots
1 can diced tomatoes
5 cloves garlic
1 cup chopped celery
1 cup beef broth
1/2 cup dry red wine
1/4 teaspoon dried marjoram
1/4 teaspoon dried thyme leaves
1 tablespoon vegetable oil
1 teaspoon salt
1 teaspoon fresh ground black pepper

Directions:

1. Liberally season roast with salt and pepper.
2. Heat oil in a Dutch oven over medium-high heat. Once hot, place roast in Dutch oven and brown on all sides.
3. Set roast in a large crockpot. Add carrots, celery, tomatoes, garlic, beef broth, red wine, marjoram and thyme. Cover crockpot and cook on low heat for 10-12 hours.
4. Remove roast and vegetables from crockpot.
5. Pour liquid from crockpot into a 4-cup measuring cup and let stand for 15 minutes. Spoon and discard fat from crockpot liquid. Pour liquid over roast and vegetables and enjoy!

MainIngredient: Beef

Season: Fall

RecipeIntro: A classic dinner the whole family will love.

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FeatureIntro: This roast will bring everyone to the table.