

# Slow Cooker Pot Roast Recipe

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**Prep Time: 10-15 minutes**

**Cook Time: 4-6 hours**

**Difficulty Level: medium**

**Servings 6-8**

## Ingredients:

- 1 cup of flour
  - 1 tablespoon garlic powder
  - ½ tablespoon pepper
  - ½ tablespoon of salt
  - 2.5 pound beef roast
  - 2 tablespoons of butter
  - 2 cups of sliced mushrooms
  - 1 medium onion sliced
  - 2 diced cloves of garlic
  - 1 cup of water
  - 1 brown gravy package
  - 2 cups of red potatoes (cleaned and sliced in 1/2)
  - 3 large carrots cut in 1 inch pieces
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## Directions:

1. Mix dry ingredients before covering all sides of the beef roast in a large bowl.
  2. Melt butter in a skillet.
  3. Carefully place the roast that has been covered on ALL SIDES with dry ingredients in the skillet.
  4. Sear the roast in the hot skillet using caution. Leave on each side until the outside is brown (roughly 5-7 minutes each).
  5. Heat slow cooker pot on high and mix in the water. Add brown gravy package mixing well. Turn heat down before adding the roast.
  6. Top roast with onion, mushroom, carrots and potatoes before turning to medium heat for about 6 hours.
  7. Depending on your slow cooker appliance (check your manual) for proper temperature and time for roast.
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## Notes: