

# Slow Cooker Pot Roast Soup

Total recipe time: High Setting: 6 hours and 15 minutes; Low Setting: 9 hours and 15 minutes

Yield: 6 servings

Recipe and Photo courtesy of [The Beef Checkoff](#)



## Ingredients

- 2.5 lbs Painted Hills Natural Beef boneless chuck shoulder pot roast
- 2 cups chopped onions
- 1 can (14-1/2 ounces) diced tomatoes with green peppers and onions, undrained
- 1 cup frozen hash brown potatoes (cubes)
- 1 cup beef broth
- 1 tablespoon minced garlic
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups broccoli slaw
- 1/2 cup frozen peas

## Directions

1. Cut Painted Hills Natural Beef pot roast into 12 equal pieces. Place in 4-1/2 to 5-1/2-quart slow cooker. Add onions, tomatoes, potatoes, broth, garlic, thyme, salt and pepper. Cover and cook on HIGH 5 to 6 hours, or on LOW 8 to 9 hours, or until beef is fork-tender. (No stirring is necessary during cooking.)
2. Stir in broccoli slaw; continue cooking, covered, 30 minutes or until broccoli slaw is crisp-tender. Turn off slow cooker. Stir in peas; let stand, covered, 5 minutes.

