

Chipotle Pot Roast



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 1/2 pounds Bottom Round Beef
- 2 teaspoons Black Pepper
- 1 tablespoon Dry Oregano
- 2 teaspoons Onion Powder
- 4 each Whole Garlic Cloves
- 2 liquid teaspoons Canola Oil
- 1/2 cup Diced Onion
- 1/4 cup Chipotle in Adobo
- 2 cups **Furmano's Diced Tomatoes**

In This Recipe

Preparation

1. Preheat oven to 325*
2. Mix together BLACK PEPPER, OREGANO, and ONION POWDER. Cover exterior of BEEF BOTTOM ROUND with spice mixture and allow to rest at room temperature for 1 hour
3. With a small paring knife, stab holes into the exterior of the roast and insert GARLIC CLOVES into the holes
4. Place a roasting pan on top of stove burners and turn heat to medium high. Add CANOLA OIL and reduce heat to medium
5. Sear ROAST on all sides, then add ONIONS. Saute until onions become translucent
6. Next, add FURMANO'S DICED TOMATOES and CHIPOTLE PEPPERS WITH ADOBO. Stir.
7. Cover and place in oven for 3 hours

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