

Italian Pot Roast

- 1 (8 oz) pkg fresh sliced mushrooms
- 1 large sweet onion, halved and sliced
- 1 (3 - 4 lb) boneless chuck roast, trimmed
- 1 tsp ground pepper
- 2 Tbsp olive oil
- 1 (1 oz) pkg dry onion soup mix
- 1 (14 oz) can beef broth
- 1 (8 oz) can tomato sauce
- 3 Tbsp tomato paste
- 1 tsp dried Italian seasonings
- 2 Tbsp cornstarch
- 2 Tbsp water

Place mushrooms and onion in lightly greased 5 - 6 quart slow cooker.

Sprinkle roast with pepper. Heat large skillet over medium-high heat; add olive oil. Brown roast in skillet 2 - 3 minutes on each side.

Place roast in slow cooker. Sprinkle soup mix over roast; pour broth and tomato sauce over roast. Cover and cook on low 8 - 10 hours or until meat shreds easily with a fork.

Transfer roast to cutting board; cut into large chunks and keep warm.

Skim fat from juices in slow cooker; stir in tomato paste and Italian seasonings. Stir together cornstarch and water until smooth; add to juices in slow cooker, stirring until blended.

Increase heat to high; cover and cook 40 minutes or until thickened. Return roast to slow cooker.