Mississippi Pot Roast

Makes a nice pot roast

Ingredients

1 3-4 pound chuck roast
1 packet ranch dressing mix
1 packet au jus gravy mix
1/4 cup butter (probably not needed)
4+ pepperoncini peppers

Instructions

1. Place roast in the slow cooker and sprinkle the top with the ranch dressing mix and the au jus mix.
Do not add any water or broth, plenty of liquid will come out of the roast while it cooks.
2. Place peppers on top of the mixes, and add the butter.
3. Cook over low heat for 8 hours.
4. Serve with noodles, rice or mashed potatoes.

Source

https://www.reddit.com/r/MealPrepSunday/comments/debtre/hated_seeing_mississippi_pot_roast_on_here_so/

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