

INSTANT POT ROAST

Gluten Free | Nut Free

Serves 5 | Active Time 15 Minutes | Total Time 60 Minutes



INGREDIENTS :

2 lbs Peeler Ranch Boneless Beef Chuck Roast
10 oz Farmhouse Kitchen Pot Roast Braising Sauce
1 bunch Johnson's Backyard Garden Carrots
3/4 lb Kitchen Pride Cremini Mushrooms
1.5 lbs Gundermann Acres Sweet Potato
4 oz Farmhouse Kitchen Compound Butter

YOU WILL NEED :

Canola, Olive, or Other Neutral-Tasting Oil
Salt & Pepper

INSTRUCTIONS :

Pot Roast: Set compound butter on the counter to bring to room temperature. Pat the beef dry and season all over with salt and pepper. Set your Instant Pot to 'sear' setting, add 1 tbsp oil, and sear each side of the beef directly in the Instant Pot for 4-5 minutes on each side. While the beef is searing, prepare the vegetables: Peel the carrots and cut in half. Halve the mushrooms. Peel and cut the sweet potato into large pieces. Set aside.

Add carrots, mushrooms, and Pot Roast Braising Sauce to the Instant Pot, secure the lid, and close the steam valve. Set the Instant Pot to the 'stew' setting and the timer to 45 minutes.

In a saucepan, bring 8 cups of water and a large pinch of salt to a boil. Add sweet potatoes to boiling water and reduce heat to medium. Cook until potatoes are tender, about 15 minutes. Drain potatoes in a colander and transfer to a bowl. Add compound butter and a pinch of salt. Using a potato masher or fork, mash all ingredients together. Set aside and keep warm.

When your Instant Pot timer finishes, carefully release the steam valve and release the pressure. When the hissing and steam has stopped, remove the lid. Beef should be fork tender and ready to serve.

Spoon the mashed sweet potato onto a plate. Serve beef and vegetables next to the mashed sweet potatoes and serve with juices. Enjoy!

**Farmers and vendors subject to change based on availability.

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