

Road Trash Pot Roast

Courses: Main Dish

Categories: Beef

Ingredients

3 tablespoons olive oil
1 3-4-pound beef chuck roast
Salt and pepper for seasoning roast
1 can Coca Cola (classic Coke)
1 packet Onion Soup mix
1 Bell pepper, sliced
1 bottle Chili Sauce
2 medium onions, peeled and quartered
4 carrots, scrubbed and roughly chopped into 1 to 2-inch chunks

Directions

Preheat oven to 300 F.

Heat olive oil in a large Dutch oven over medium-high heat. Season roast with salt and pepper and sear the meat until browned on both sides, about a minute or two per side. Remove from heat.

Stir Coke and onion soup mix together in a bowl. Whisk in chili sauce.

Pour Coke mixture over the chuck roast, scraping up any brown bits on the bottom of the pot. Cover and bake for 1 hour.

Add the onions, bell pepper, and carrots to the roast, cover and continue baking for another 2-3 hours, until meat and vegetables are fork tender.