

French Onion Pot Roast



Tender beef chuck slowly roasted, with a french onion jus, along with season vegetables, and celeriac & potato mash.

Heating Instructions:

Remove items from the fridge 1 hour prior to placing the roast in a 375° oven for 25 - 35 min.

Vegetables can be added for the last 10 - 13 min.

Mash can be heated in the microwave or in a large sauté pan on the stovetop. (Optional boil a large pot of water, when boiled immerse the bag of mashed in the water and turn to a low simmer for 20 - 30 min)

* all times are approximate, as all ovens are slightly different. Convection mode is recommended.