

Classic Pot Roast

Cooking Instructions

This is an all-in-one dish.

Freezer to Instant Pot: Run warm water around the outside of the plastic container for 1-2 min to loosen the entrée. Add 1 cup water to Instant Pot. Pop frozen entrée out of container and place **onion-side down** in Instant Pot. Lock lid into place and make sure valve is in the Sealing position. Pressure cook on high pressure for 55 minutes. Quick Release carefully – the steam will burn! (*Tip: We use a kitchen towel to cover the valve and release the pressure in small increments.*) Once the valve drops down and the pressure has been completely released, open the Instant Pot and stir. **For a thicker gravy**, turn the Instant Pot on Sauté and simmer, uncovered, for up to 10 min, stirring constantly.

Option: Can also do a Natural Release + Keep Warm if more convenient. Follow gravy instructions above.

Pro Instant Pot Tip: Occasionally the pressure valve on an Instant Pot won't pop up, but the timer will start. If the valve has not popped up, the Instant Pot has not reached pressure and the dish will not cook properly. If this happens, hit the cancel button and carefully open the Instant Pot. Stir dish, scraping up any bits off the bottom of the inner pot, and then restart the cooking process.

If Using Slow Cooker: Thaw pot roast completely. Add 3/4 cup water to the bottom of slow cooker, stir in pot roast. Slow cook on high for 3 to 5 hours until beef is fork-tender. Slow cookers can vary significantly; if beef is not tender after 5 hours, it needs to cook more! Before serving, stir gravy to mix well. If gravy is too thin, pour into a saucepan and simmer, stirring frequently, until thickened to desired consistency.

Internal Temperature: 165F

Serving Suggestions: Serve over Dinner Done Roasted Garlic Mashed Potatoes. Cabernet Sauvignon.

Please note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. Instant-read pocket thermometers are inexpensive, convenient, and very easy to use.



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