

Crockpot Envelope Roast: An Easy, Flavorful, and Hands-Off Meal

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METHOD

Slow cooker

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ChefManiac

INGREDIENTS

2-3 lb beef chuck roast

1 (1 oz) packet dry onion soup mix (or dry gravy mix)

1 (1 oz) packet dry Italian dressing mix

1 (10.5 oz) can cream of mushroom soup

1/2 cup water

Salt and black pepper, to taste

Swaps and Notes:

Beef Chuck Roast: This cut of meat is ideal for a crockpot roast. Its marbling and connective tissue break down beautifully during the slow-cooking process, resulting in a tender and juicy final product.

Onion Soup Mix: The onion soup mix is a key component for the savory flavor. You can also use a dry gravy mix for a similar result.

Italian Dressing Mix: The Italian dressing mix adds a zesty, herbaceous kick that is a perfect complement to the savory beef.

Cream of Mushroom Soup: This adds a rich, creamy base to the sauce. You can also use cream of celery or cream of chicken soup.

Veggies: Feel free to add some chopped potatoes, carrots, or celery to the slow cooker with the roast. They'll cook down in the sauce and be a delicious part of the meal.

Directions:

Prep the Roast: Season the beef chuck roast generously with salt and pepper.

Make the Sauce: In a small bowl, whisk together the dry onion soup mix, dry Italian dressing mix, can of cream of mushroom soup, and water.

Combine in Slow Cooker: Place the seasoned beef roast in the bottom of your slow cooker. Pour the sauce mixture evenly over the top of the roast.

Cook: Cover the slow cooker with a lid and cook on low for 6-8 hours or on high for 3-4 hours, or until the meat is fork-tender and easily shreds.

Serve: Once cooked, use a fork to shred the beef right in the slow cooker. Serve it with the delicious sauce poured over the top.

Tips for Success:

Don't Overcook: The long, slow cooking time is what makes the roast so tender. However, be careful not to overcook it, as it can become dry.

Shred the Meat: Shredding the beef right in the slow cooker allows it to soak up all that delicious sauce, making it even more flavorful.

Serve with Veggies: This roast pairs perfectly with roasted vegetables or mashed potatoes. You can even cook them right in the slow cooker with the roast.

Make It Ahead: You can prep the sauce and the roast a day in advance and store them in the fridge. Just toss them in the slow cooker in the morning and it's ready for dinner.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 450

Protein: 40g

Fat: 25g

Carbohydrates: 10g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Prep the : Roast:** Season the beef chuck roast generously with salt and pepper.
2. **Make the : Sauce:** In a small bowl, whisk together the dry onion soup mix, dry Italian dressing mix, can of cream of mushroom soup, and water.
3. **Combine in : Slow Cooker:** Place the seasoned beef roast in the bottom of your slow cooker. Pour the sauce mixture evenly over the top of the roast.
4. **Cook:** Cover the slow cooker with a lid and cook on low for 6-8 hours or on high for 3-4 hours, or until the meat is fork-tender and easily shreds.
5. **Serve:** Once cooked, use a fork to shred the beef right in the slow cooker. Serve it with the delicious sauce poured over the top.
6. **Tips for Success: Don't Overcook:** The long, slow cooking time is what makes the roast so tender. However, be careful not to overcook it, as it can become dry.
7. **Shred the : Meat:** Shredding the beef right in the slow cooker allows it to soak up all that delicious sauce, making it even more flavorful.
8. **Serve with : Veggies:** This roast pairs perfectly with roasted vegetables or mashed potatoes. You can even cook them right in the slow cooker with the roast.
9. **Make : It Ahead:** You can prep the sauce and the roast a day in advance and store them in the fridge. Just toss them in the slow cooker in the morning and it's ready for dinner.
10. **Serving Suggestions and Pairings:** This Crockpot Envelope Roast is a complete meal on its own, but it pairs wonderfully with a side of creamy mashed

potatoes or a simple green salad. For another great hearty meal, you might also like my recipe for These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays-they're also a great one-pot wonder.

11. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
12. Calories: Approximately 450
13. Protein: 40g
14. Fat: 25g
15. Carbohydrates: 10g
16. This is a hearty, protein-rich meal that will leave you feeling full and satisfied.
17. Storage and Leftover Tips: Leftover roast can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm it gently in the microwave or in a pot on the stove over low heat. The leftovers are also fantastic for making sandwiches or sliders!
18. More Recipes You Will Love: If you're a fan of simple, delicious and hearty meals, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. For another great hearty meal, you can't go wrong with my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners. And for another classic comfort food, my This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort is a total classic.
19. Final Thoughts: This Crockpot Envelope Roast is a recipe that is sure to become a new favorite in your home. It's a simple, savory, and incredibly delicious meal that is the perfect way to get a little bit of that comforting, home-cooked flavor on your plate.
20. I'd love to know what your favorite slow-cooker meal is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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Onion Soup Mix: The onion soup mix is a key component for the savory flavor.

You can also use a dry gravy mix for a similar result.

TIPS FOR SUCCESS

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Shred the Meat: Shredding the beef right in the slow cooker allows it to soak up all that delicious sauce, making it even more flavorful.

Serve with Veggies: This roast pairs perfectly with roasted vegetables or mashed potatoes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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