

## 4-Ingredient Fall-Apart Roast That Practically Shreds Itself

3 to 3 1/2 pounds boneless chuck roast



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

- 3 to 3 1/2 pounds boneless chuck roast
- 1 (1-ounce) packet dry onion soup mix
- 1 cup beef broth, low-sodium preferred
- 1/2 cup jarred pepperoncini peppers, plus a few tablespoons of their brine

### DIRECTIONS

1. Place the chuck roast in the bottom of a 5- to 7-quart slow cooker.
2. Sprinkle the dry onion soup mix evenly over the top and sides of the roast, pressing it lightly so it sticks.
3. Pour the beef broth around the roast rather than directly over the top.
4. Scatter the pepperoncini peppers around and over the meat, then drizzle in a few tablespoons of their brine.
5. Cover and cook on low for 8 to 10 hours, or on high for 4 to 5 hours, until the roast is very tender.
6. Transfer the roast to a bowl and shred it with two forks, discarding any large pieces of fat.
7. Ladle some of the hot cooking liquid over the shredded beef and toss gently to coat.
8. Return the beef to the slow cooker on warm until ready to serve, or serve right away with extra juices spooned over the top.

### SWAPS & NOTES

Chuck roast is the best choice here because it has the marbling needed to become tender and shreddable after a long cook.

This recipe keeps things simple, but it is still flexible.

A splash of red wine can replace part of the broth for a deeper flavor, and pickled cherry peppers can stand in for pepperoncini if you want a little more heat.

The matched recipe also notes that carrots, onions, or baby potatoes can be added if you want a more traditional pot roast feel, though that moves it beyond the strict four-ingredient idea.

## TIPS FOR SUCCESS

There is no need to sear the roast first, which is part of what makes this recipe so appealing.

Just pat it dry if needed so the soup mix sticks better.

Pouring the broth around the sides instead of over the top helps keep the seasoning in place while the roast cooks.

Once it is done, shred the beef while it is still warm and toss it with some of the cooking liquid right away.

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

Original recipe: <https://chefmaniac.com/4-ingredient-fall-apart-roast-that-practically-shreds-itself/>