

CROCKPOT BEEF & NOODLES

Ingredients:

2 lb. Tjaden Ranch chuck roast
2 T. olive or vegetable oil
Montreal Steak Seasoning
Salt & Pepper
1 small white onion, diced
4 cups water
4 tsp. Better than Bouillon
2 tsp. Worcestershire sauce
1 tsp. minced garlic
12 oz. bag frozen egg noodles
½ cup heavy cream

Directions:

1. Rub both sides of roast with steak seasoning, salt and pepper
2. In large skillet, over medium-high heat, heat oil.
3. Add chuck roast and brown for two minutes on each side.
4. Transfer roast to crock pot. Add diced onion.
5. Cover and cook on low for 6-8 hours. (you do not need to add any additional liquid)

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6. Transfer roast to plate, leaving juices in crockpot. Shred beef and place back in crockpot.
7. In a bowl, whisk water, Better than Bouillon, Worcestershire sauce and minced garlic. Pour mixture into crock pot over beef.
8. Stir in egg noodles.
9. Cover and cook an additional hour on low or until noodles are fully cooked.
10. The last 15 minutes of cooking, add heavy cream.



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