

25 Minute Pot Roast by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a super quick great dinner, 25 Minute Pot Roast. This is made in the [Tristar Power Pressure Cooker XL](#). This is a complete meal, with a green salad added as a side dish and maybe rolls. This pot roast recipe is from the Power Cooking the quick & easy way from Tristar.

Ingredients:

- 3 pounds chuck roast
- 2 Tablespoons vegetable oil
- 1 medium onion, peeled and thinly sliced
- 1 carrot, cut into 3" pieces
- 1 stalk celery, diced small
- 8 baby red potatoes
- 1 Tablespoon tomato paste
- 1-1/3 cup beef broth
- 1 bay leaf
- 1 sprig rosemary
- 3 cloves garlic, peeled and minced
- 1/4 cup red wine

Season the roast well with salt and black pepper.

Place the inner pot in the [Tristar Power Pressure Cooker XL](#). Place the oil in the inner pot. Press the CHICKEN/MEAT button. Place the beef in the oil and cook until it is lightly browned on all sides. Remove the beef and reserve.

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Place the vegetables in the inner pot and cook for 2 or 3 minutes.

Add the tomato paste and cook for 1 minute. Add bay leaf, rosemary, wine, and broth.

Place the beef back in the pot.

Place the lid on the power cooker, lock the lid and switch the pressure release valve to closed.

Press the WARM/CANCEL button.

Reset the CHICKEN/MEAT button mode and press the TIME ADJUSTMENT button until you reach 25 minutes.

Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Switch the pressure release valve to open. When the steam is completely released, remove the lid.

[Link to Tristar Power Pressure Cooker XL](#)

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