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Super Simple Crock Pot Roast

- 2 -3 Lbs arm roast or 2 -3 lbs beef shoulder
- 1 1/4 Ounces dry onion soup mix
- 3 Cups water
- 4 -5 Medium red potatoes, cubed
- 2 Cups baby carrots

- 1) Combine 1st 3 ingredients in crock pot and cook on low for 7 hours or high for 4.5 hours.
- 2) 45 minutes before serving add last 2 ingredients. The smaller your diced veggies the faster you can serve.

Makes 6 Servings

