

CROCKPOT BEEF AND NOODLES

Neuenswander Family



Ingredients

2lb chuck roast

2-3 Tbsp canola oil

1 Tbsp steak seasoning

Salt and pepper

1 med onion, diced

4 C water

4 tsp Better Than Bouillon Beef or 4 beef bouillon cubes

2 tsp Worcestershire sauce

1 tsp minced garlic

1-12oz bag frozen egg noodles

Instructions

1. Season both sides of chuck roast with steak seasoning, salt and pepper. Rub in seasonings.
2. In a large skillet over high heat, add oil. Brown for about 2 minutes, flip and brown the opposite side for a couple of minutes. Transfer roast to crock pot and add diced onion.
3. Cook on low for 6-8 hours. No need to add additional liquid.
4. After roast has cooked pull it out and shred the beef, make sure to remove excess fat at this time. Place shredded beef back in the crock pot.
5. In a bowl, whisk together water, beef stock, Worcestershire sauce and minced garlic. Pour mixture into crock pot over the beef.
6. Stir in the bag of frozen egg noodles. Cook for an additional hour on low until the noodles are fully cooked.
7. Serve over mashed potatoes.