



Pot Roast Serves: 6-8

Ingredients:

1 (3½-4-pound) boneless chuck roast
Salt and freshly ground black pepper to taste
2 tablespoon olive oil, divided
1 onion, chopped
3 carrots, chopped
2 ribs celery, chopped
3 cloves garlic, minced

½ teaspoon dried rosemary
1 teaspoon dried oregano
1 teaspoon dried sage
1 cup red wine
1 (28-ounce) can crushed tomatoes
1 bay leaf
4 large red potatoes, skin on, roughly chopped
¼ cup fresh basil, chopped

Directions:

1. Rub 1 tablespoon olive oil onto roast and coat with salt and pepper.
2. Press **“sear”**, set to 10 minutes, then press **“start/stop”**.
3. Add remaining oil to pressure cooker and brown roast on all sides for about 6 minutes total. Once meat is browned, transfer to plate and set aside.
4. Add onions, carrots, celery and garlic to Pressure Cooker and sauté for 4 minutes.
5. Add rosemary, oregano and sage and stir for 1 minute.
6. Add red wine and tomatoes and stir well.
7. Add bay leaf and return roast to cooker.
8. Close lid and lock.
9. Press **“meat/stew”** set to 55 minutes, then press **“start/stop”**.
10. When done, press the “Pressure Release Button” until all pressure has been released. Carefully remove lid.
11. Transfer roast to serving platter and cover with foil to keep warm.
12. Add potatoes and close lid and lock.
13. Press **“time”**, and set to 8 minutes.
14. Press **“start/stop”**.
15. Once finished, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
16. Return roast to pressure cooker and stir until coated with sauce.
17. Season with salt and pepper, stir in basil. Serve.

Tip: Use beef stock in place of red wine.