



Italian-Style Pot Roast with Carrots and Fennel



This recipe calls for:

Traditional Sauce

Marinara Sauce

Meat Sauce

Mushroom Sauce

Traditional Pasta Sauce

Prep time

20 minutes

Cook time

1 hour

Servings

4

Ingredients

1 tablespoon olive oil

1 teaspoon Italian seasoning

1 teaspoon kosher salt

½ teaspoon ground black pepper

3 pounds boneless beef chuck roast, cut into 2 pieces
1 large yellow onion, sliced
1 medium bulb fennel, trimmed and cut in wedges
1 cup low-sodium beef broth
1 jar (24-ounce) RAGÚ® Old World Style® Traditional Sauce
8 medium carrots, cut into 2-inch pieces
1/4 cup finely chopped fresh Italian parsley

Instructions

1. Set 6 qt. Instant Pot® to Sauté for 25 min. Add oil to inner pot; heat until shimmering.
2. Meanwhile, combine spices in small bowl. Sprinkle evenly all over beef. Working in batches, cook beef 8-10 min. or until browned on both sides, turning once. Transfer meat to clean plate.
3. Add onions, fennel and garlic. Cook 2-3 min. or until slightly softened, stirring frequently. Add broth; gently scrape any browned bits from bottom with wooden spoon. Return beef and any cooking juices to inner pot, top with sauce and carrots. Secure lid. Pressure Cook on High for 45 min.
4. Press Cancel and quick release any remaining pressure. Carefully open lid once all pressure is released. Skim and discard any excess fat from surface of sauce. Serve beef, vegetables and sauce sprinkled with parsley.

Tip: This pot roast is fantastic coarsely shredded and tossed with pasta or in a crusty roll as a warm hearty sandwich. Substitute your favorite variety of **RAGÚ® Pasta Sauce** for this recipe. INSTANT POT® and associated logos are owned by Instant Brands Inc. and are used under license.