



# palmer's Smoky Chipotle Pot Roast & Cornbread

## Ingredients - Serves 8

- 1 (2 1/2 lb) Certified Angus Beef<sup>®</sup> center cut chuck roast
  - 1 1/2 teaspoons chipotle chili powder
  - 1 tablespoon vegetable oil
  - 1 (14 1/2-ounce) can diced tomatoes with green chiles, undrained
- Prepared cornbread or corn muffins

## Preparation

- ▶ Press chili powder evenly onto all surfaces of chuck roast. Heat oil in stockpot over medium heat until hot. Place roast in stockpot; brown evenly. Pour off drippings.
- ▶ Add tomatoes; bring to a boil. Reduce heat; cover tightly and simmer 2 to 3 hours or until roast is fork-tender.
- ▶ Remove roast; keep warm. Skim fat from cooking liquid. Return liquid to stockpot; bring to a boil. Cook 8 to 10 minutes or until sauce is reduced to 2 cups.
- ▶ Carve roast into thin slices; top with sauce. Serve with cornbread.