



SERVING SIZE: 6 | PREP TIME: 20 MINUTES | COOK TIME: 3 HOURS

Cowboy-Style Pot Roast with Pinto Beans

This rustic and hearty dish comes together in one pot — perfect for busy weeknights and hungry family members.

INGREDIENTS:

3 lb *Open Prairie*® Natural Angus Beef chuck roll
2 Tbsp olive oil
4 thick-cut bacon slices, chopped
½ tsp each salt and freshly ground pepper
2 stalks celery, chopped
1 large onion, chopped
1 poblano chili pepper, seeded and chopped
2 garlic cloves, minced
1 Tbsp chopped fresh thyme
1 Tbsp chili powder
1 tsp ground cumin
1 tsp ground ancho chili powder
¼ tsp ground cinnamon
¼ tsp allspice
2 Tbsp tomato paste
1 can diced tomatoes (28 oz)
⅓ c brewed coffee
1 c beef broth
2 Tbsp Worcestershire sauce
2 Tbsp brown sugar
1 tsp unsweetened cocoa powder
1 can pinto beans, drained and rinsed (19 oz)
2 Tbsp chopped fresh cilantro
lime wedges

DIRECTIONS:

1. Preheat oven to 325°F. Heat 1 tablespoon of the oil in Dutch oven; cook bacon over medium heat for 5 minutes or until crispy. Transfer bacon to paper towel.
2. Pat beef dry with paper towel; season with salt and pepper. Increase heat to medium-high; add beef to Dutch oven with bacon fat. Cook, turning, for 8 to 10 minutes, or until browned all over. Transfer to plate.
3. Reduce heat to low. Add remaining oil, celery, onion, poblano chili, garlic, thyme, chili powder, cumin, ancho chili powder, cinnamon and allspice; cook, stirring, for 5 to 8 minutes or until vegetables start to soften. Stir in tomato paste; cook for 1 minute. Add diced tomatoes, coffee, beef broth, Worcestershire sauce, brown sugar and cocoa; bring to simmer.
4. Return beef and bacon to pot; cover and transfer to oven. Cook, turning every hour, for about 3 hours or until meat is tender. Stir in beans; cover and cook over medium heat just until beans are heated through.
5. Transfer pot roast to cutting board. Stir cilantro into sauce. Slice pot roast and serve with sauce and lime wedges.

TIP:

- Serve this delicious pot roast with crusty rolls.

SERVINGS: 1 | CALORIES: 680 | TOTAL FAT: 28g | SODIUM: 1180mg | TOTAL CARBOHYDRATE: 36g | PROTEIN: 71g

*Minimally processed. No artificial ingredients.

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