

Bubbie's SLOW COOKER TOP ROUND ROAST

with French Onion Soup

Tender, flavorful, and oh-so-easy!

A hearty, comforting roast that cooks low and slow for melt-in-your-mouth goodness.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	COMFORT
15 minutes	8 hours (LOW) 4 hours (HIGH)	8 hours 15 min (or 4 hours 15 min)	6	in Every Bite

♥ INGREDIENTS ♥

- 2–3 lb top round sirloin roast
- 1 (10.5 oz) can French onion soup
- 1 cup beef broth (*optional, but helps keep it juicy*)
- 1 large onion, sliced
- 3–5 garlic cloves, minced (*optional*)
- 4–5 medium potatoes, peeled and cut into chunks
- 3–4 large carrots, peeled and cut into chunks
- 3–4 celery stalks, cut into chunks

♥ OPTIONAL HERBS ♥

- 1 tsp dried rosemary (*or 1 sprig fresh*)
- 1 tsp dried thyme (*or 1 sprig fresh*)
- ½ tsp oregano
- ½ tsp sage
- 2–3 bay leaves
- Black pepper (*go light on salt—the soup is already salty*)

♥ INSTRUCTIONS ♥

1. **Season the Roast:** Pat the roast dry and season with black pepper and optional herbs (rosemary, thyme, oregano, sage).
2. **Add the Vegetables:** Place the peeled and chopped potatoes, carrots, celery, sliced onions, and minced garlic (if using) in the bottom of the slow cooker.
3. **Add the Roast:** Place the seasoned roast on top of the vegetables.
4. **Add the Liquid:** Pour the French onion soup over the roast. Add beef broth if using.
5. **Cook:** Cover and cook on LOW for 8–9 hours (or HIGH for 4–5 hours), until the meat is tender and easily shreds with a fork.
6. **Rest & Serve:** Let the roast rest for 10–15 minutes before slicing or shredding. Spoon the flavorful onions and sauce over the top.

BUBBIE'S TIP

Add onions, carrots, and celery underneath the roast for extra flavor!

Use beef broth or stock (1–2 cups). A splash of Worcestershire sauce or balsamic vinegar deepens the flavor.

♥ DELICIOUS WAYS TO ENJOY ♥



Over mashed potatoes · Shred for sandwiches · Over pasta · Zucchini noodles · Roasted vegetables

SCAN TO DOWNLOAD THIS RECIPE

SIMPLE INGREDIENTS · BOLD FLAVORS · EASY RECIPES · MADE WITH LOVE · FAMILY FAVORITE

www.BubbiesSpace.com