

# Mississippi Roast

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Serves 8

8 points per serving on all plans

- 3 pound chuck roast
- 1 packet dry ranch seasoning mix
- 1 packet dry au jus gravy mix
- 1/4 cup light butter
- 1/4 cup water
- 5-6 pepperoncini peppers

1. Pour 1/4 cup water in your slow cooker then place roast in.
2. Sprinkle dry ranch and dry au jus seasoning over roast. Then put butter on top.
3. Add pepperoncini around the roast
4. Cook on low for 8 hours
5. Shred meat and serve with gravy