



TEAM FOUR
FOODSERVICE

4
VALUE[®]



Mediterranean inspired pot roast

Ingredients:

5 lbs. Hillshire Farm[®] Chuck Pot Roast w/Au Jus and Onions, cleaned and au jus reserved
4 Tbsp extra virgin olive oil
3 cups onions, sliced
1 cup tomatoes, seeded, chopped
1 cup feta cheese
1 cup pitted Kalamata olives, cut into slivers
3/4 cup pepperoncini, sliced
1/2 cup small capers, drained
1/2 cup white wine
1 lemon, juiced
3 Tbsp fresh thyme leaves
3 Tbsp fresh oregano, chopped
2 Tbsp cracked black pepper
1 Tbsp sea salt Roland

Directions:

1. Remove and discard extra fat and connective tissue from pot roast; reserve au jus in a separate container.
2. Heat olive oil in medium stockpot over medium-high heat; add onions and cook, stirring frequently until onions are tender.
3. Add tomatoes and cook until pan is almost dry. Stir in reserved au jus and heat until 155°F.
4. Add pot roast and all remaining ingredients; stir gently and cook over medium heat until mixture is hot and meat is 145°F.
5. To serve, portion 6-8 oz. of meat over cous-cous, roasted potatoes or mashed potatoes.

Recipe and photo courtesy of Tyson