



**TEAM FOUR**  
FOODSERVICE



### **Tuscan pot roast**

*Ingredients:*

- 5 lbs. Hillshire Farm® Chuck Pot Roast w/Au Jus and Onions, cleaned and au jus reserved
- 6 Tbsp, divided extra virgin olive oil
- 2 cups onion, coarsely chopped
- 16 oz. fresh mushrooms, sliced
- 3 Tbsp. garlic, chopped
- 3/4 cup Chianti wine
- 1 cup marinara sauce
- 1/2 cup tomato paste
- 1/3 cup balsamic vinegar
- 4 oz. sun-dried tomatoes in oil, drained, julienne cut
- 3 Tbsp. Italian seasoning
- 2 Tbsp. sea salt (optional)
- 1 Tbsp. cracked black pepper
- 1 tsp. crushed red pepper flakes (optional)

*Directions:*

1. Remove and discard extra fat and connective tissue from pot roast; reserve au jus in a separate container.
2. Heat 2 tablespoon olive oil in large sauté pan over medium-high heat; add onions and cook, stirring frequently until onions are tender.
3. Add remaining olive oil and mushrooms; sauté until mushrooms are tender, about 3-5 minutes. Stir in garlic and sauté for 2 minutes longer.
4. Stir in reserved au jus and all remaining ingredients (except pot roast); cook over medium heat until mixture is hot. Add pot roast and heat.
5. Serve on ciabatta bread with sliced mozzarella cheese, or as an entrée over pasta or creamy polenta

Recipe and photo courtesy of Tyson