

Slow Cooker Rump Roast with Vegetables





Instructions

1. Season roast with salt and pepper.
2. In a skillet, heat oil and sear roast on all sides until browned.
3. Place roast in slow cooker. Add onions, carrots, potatoes, garlic, broth, and Worcestershire.
4. Cook on low for 8 hours or high for 5 hours.
5. Remove roast and let rest before slicing. Serve with vegetables and broth.

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