**Pot Roast**

Ingredients:

* 3 lb. chuck roast
* Salt
* Black pepper
* Za’atar
* 2-3 tbsp olive oil
* 2 whole onions, peeled and halved
* 6-8 whole carrots, unpeeled and cut into 2” pieces (or just use baby carrots!)
* ½-1 cup red wine
* 3 cups beef broth
* 2-3 sprigs fresh rosemary
* 2-3 fresh sprigs fresh thyme

Direx:

* Preheat oven to 275˚ F.
* Massage salt and pepper into all sides of chuck roast.
* Thoroughly and generously cover all sides of chuck roast with za’atar.
* Heat range to medium-high. Add olive oil to large pot or Dutch oven and heat up. Add onions, browning on both sides. Remove onions, place in a bowl.
* Throw in carrots, same hot pot, toss around until lightly browned (1+ minutes). Remove carrots and place in bowl with onions.
* Add oil to hot pot and sear each side of chuck roast, 1 minute per side. Remove chuck roast and place in bowl.
* With burner still on medium-high, add wine. If necessary, it will deglaze pot if you scrape using a whisk or fork. Place roast back into pot and add enough beef stock to cover the meat halfway.
* Pour onions and carrots on top. Add fresh herbs, and pour remaining broth (if any) over.
* Put lid on, roast in oven for 3 hours (or if larger, 1 hour per pound). The roast is ready when it’s falling-apart tender.

Serve!

**Tip:**  Use leftover au jus to make French onion soup.