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## Pressure Cooker Mississippi Pot Roast

Yield: 6 min Total Time: 115 min

Recipe from: https://www.recipeschoose.com/recipes/roast-recipe-with-ranch-brown-gravy-and-italian

## **Ingredients:**

- 4 pounds chuck roast
- 1 stick butter
- 1/2 cup pepperoncini sliced
- 1 package brown gravy Simply Organic, packet
- 3/4 cup bone broth beef
- 1/4 cup juice pepperoncini
- ranch dressing mix
- 3 tablespoons buttermilk
- 1 1/2 teaspoons dried dill
- 1 teaspoon onion flakes dried
- 1 teaspoon black pepper
- 1/2 teaspoon white pepper
- 1 1/2 teaspoons kosher salt
- gravy
- 2 tablespoons butter
- 2 tablespoons cornstarch

## **Nutrition:**

- 1. Calories: 940 calories
- 2. Carbohydrate: 6 grams
- 3. Cholesterol: 250 milligrams
- 4. Fat: 74 grams
- 5. Protein: 59 grams
- 6. SaturatedFat: 33 grams
- 7. Sodium: 1040 milligrams
- 8. Sugar: 2 grams

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