



Adventure Ingredient: Chimichurri Blend Seasoning

Instant Pot Easy Beef Roast with Watermelon Salsa Fresca

Celebrate the fresh flavors of summer

Summertime Watermelon Salsa Fresca

- 1-1/2 cups 1-inch chopped watermelon chunks
- 1 cup sliced mini cucumber slices (2 small cucumbers)
- 1/2 cup chopped red onion
- 1/2 cup chopped multi-colored sweet peppers
- 1 jalapeno, seeded, minced
- 1 Tablespoon lemon juice
- 1 Tablespoons lime juice
- 1 teaspoon lime zest
- 1/2 teaspoon ground roasted garlic
- 2 teaspoons chimichurri blend seasoning
- 1/4 cup coarse chopped cilantro

Prepare Salsa: In medium sized bowl, combine watermelon chunks, cucumber slices, onions, sweet peppers, and minced jalapeno. Toss with lemon juice, lime juice and zest. Combine ground garlic and chimichurri blend seasoning; combine with watermelon mixture. Stir in chopped cilantro. Cover; place in refrigerator to chill. Serves: 4

Instant Pot Easy Beef Roast

2-1/2-pound frozen Beef Shoulder Boneless Roast

4 Tablespoons olive oil, divided

2-1/2 Tablespoons chimichurri blend seasoning

2 cups chicken bone broth

2 Tablespoons dried minced onion

1/8 cup cold water

1 teaspoon cornstarch

Get Frozen Roast Ready: Rinse frozen roast in warm water; set on plate; drizzle with 2 Tablespoons olive oil; rub chimichurri blend seasoning on both sides of roast. Set aside.

Cook in Instant Pot: Add 2 Tablespoons of oil to Instant Pot; set to sauté. When oil is hot, add roast; sear for about 4 minutes on each side. Add bone broth and dried minced onion. Close lid; set to high pressure for 55 minutes. Make sure the pressure release on the top is closed. Release pressure valve on lid of the Instant Pot and wait for indicator to open the lid or let roast cool until warm in Instant Pot. Remove roast to cutting board; let cool about 10 minutes before slicing.

Make Light Gravy: Remove 2 cups juices from Instant Pot to small saucepan. Combine water with cornstarch to dissolve; add to meat juices; cook over medium heat, stirring frequently until mixture thickens into light gravy.

To Serve: Cut roast against the grain into slices. Spoon some gravy over serving platter. Arrange slices over gravy; serve with Salsa Fresca and cilantro sprigs. Yield: Serves 4 to 6

About the Recipe: It's time to let the Instant Pot cook up a roast that can be sliced into tender thin slices and made into sandwiches or a quick

dinner. Mix up a fresh summertime salsa with some of that chilled watermelon.

What Ingredients are in dried Chimichurri seasoning?

Dehydrated garlic, dehydrated onion, herbs, spices, sea salt, lime juice powder, white vinegar powder, natural hickory smoke flavor, rice concentrate.