



Harissa Pot Roast with Smoky Roasted Garlic

**Ingredients:**

3-4lb. beef chuck roast, boneless  
 1 tablespoon salt  
 1 teaspoon cracked black pepper  
 3 tablespoons **Harissa EVOO**  
 1 cup red wine  
 2 cups beef broth  
 1 teaspoon thyme  
 1 teaspoon rosemary  
 2 each celery sticks, chopped

1 each yellow onion, peeled and chopped  
 3 each carrots, peeled and sliced  
 1 each leek, sliced  
 salt and pepper to taste

*Smoky Roasted Garlic:*

2 heads of garlic, tops removed  
 1 teaspoon **Hickory Balsamic**  
 1 tablespoon **Cold Smoked EVOO**

rustic crusty bread or roasted potatoes for serving.

**Instructions:**

Preheat your pressure cooker or Instant Pot to the sauté setting. Pat beef roast dry with paper towels and season, all over, with salt and pepper. Add oil to the pot and, once hot, carefully add the beef roast. Sear on all sides until dark brown and remove from the pot.

Deglaze the pan with red wine and let simmer for 3-4 minutes or until slightly reduced. Add beef broth, thyme, rosemary, celery, onion, carrots and leeks, stir to combine and bring to a simmer. Once simmer, return the beef roast and close with the lid. Program settings to pressure cook (on 'regular' mode, if available). Cook for 60 minutes, turn off the heat and let rest for 15 minutes (do not release the steam). After the resting period, release the steam and let rest for another 15 minutes.

For the roasted garlic, preheat oven to 400°F. Place prepped garlic on small sheets of foil and drizzle with balsamic and olive oil. Wrap the garlic in the foil, creating little pouches, and roast for 15-20 minutes, or until the garlic is lightly golden brown and tender. Remove from the oven and set aside. Season pot-broth to taste with additional salt and pepper (if necessary).

Serve pot roast (along with veggies and pot-broth) with roasted garlic (either with the full intact heads or with the cloves removed) and some nice crusty bread for dipping or potatoes.