

## Balsamic Glazed Roast with Vegetables



### Makes:

10 servings

### Utensil:

Saladmaster Food Processor  
5 Qt./4.7 L Multi-Purpose Oil Core  
3.5 Qt. Double Walled Bowl

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### Contributed By:

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### Recipe Description:

Moist and full of flavor, this roast will be your go-to-recipe for any dinner party! Easy to make in the Saladmaster MP5, just add all your ingredients and cook in half the time! Serve over rice or with the vegetables as a side, you cannot go wrong with this recipe.

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3

lbs

beef roast, chuck, round, or brisket

(1.36

kg)

1

large

onion, shredded, use Cone #2

4  
garlic cloves, minced, use Cone #1  
1  
cup  
beef broth  
1  
?2  
cup  
balsamic vinegar  
2  
tbsp  
soy sauce  
2  
tbsp  
brown sugar  
2  
tbsp  
Worcestershire sauce  
1  
tsp  
red pepper flakes  
2  
tbsp  
cornstarch, dissolved in 2 tbsp of water  
4  
large  
carrots, cut into chunks  
1  
lb  
red potatoes, cut in half  
2  
stalks  
celery, sliced, use Cone #3

**Directions:**

1. Preheat MP5 to 400 F/ 205 C, approximately 7-9 minutes or until a sprinkle of water skitters and dissipates.
2. Place meat in the MP5 and allow it to sear for approximately 5-7 minutes, or until the meat releases on its own and then flip to sear the other side.
3. Add the vegetables and remaining ingredients to the MP5. Cover and turn down the temperature to 325 F / 160 C.
4. When Vapo-Valve? begins to click turn heat down to 200 F / 90 C and cook for 2 hours or until desired tenderness.
5. Serve with vegetables over rice, if desired.

Nutritional Information per Serving

**Calories:**

225

**Total Fat:**

5g

**Saturated Fat:**

2g

**Cholesterol:**

91mg

**Sodium:**

238mg

**Total Carbs:**

6g

**Dietary Fiber:**

0g

**Sugar:**

6g

**Protein:**

36g