

Pork Butt Roast with Vegetables

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 30 mins

Description

This pork butt roast recipe is very simple yet tasty The meat will melt in your mouth It is a musttry recipe that requires very little preparation

Ingredients

- - 1 teaspoon garlic powder
- or to taste - salt and pepper to taste - 6 pounds pork butt roast - 2 onion
- sliced - 20 new potatoes
- raw - 16 carrots
- peeled - 2 cups mushrooms
- halved

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Heat a large frying pan over medium-high heat. Sprinkle garlic powder
2. salt
3. and pepper over pork roast; rub into meat. Sear meat on all sides in the hot pan until lightly brown. Transfer to a roasting pan. Place onion slices over meat and in the roasting pan. Fill the roasting pan 2/3 full with water. Cover and bake in the preheated oven for 3 hours. Add potatoes and carrots; cover and continue baking for 45 minutes. Add mushrooms and bake
4. covered
5. for another 15 minutes. Remove and let stand at least 10 minutes before serving.