



## CHUCK ARM ROAST

### Grilled Chuck Roast with Dijon Herb Rub

Servings: 4

#### INGREDIENTS

Grass Run Farms® chuck arm roast  
4 tablespoons coarse ground Dijon mustard  
Salt and pepper to taste  
Herbs de Provence to taste

#### PREPARATION

1. Rub the raw chuck roast with coarse ground Dijon mustard on both sides
2. Season the meat with salt, pepper, and herbs de Provence.
3. Let the meat sit and marinate while prepping the grill. Set a grill to 250 degrees. Place the roast on the grill at indirect heat until it reaches 128F internal temperature.
4. When grilling is complete, remove from the heat and place on a cutting board. Let the chuck roast rest for 20 minutes before serving. Slice into servings and enjoy.

*Recipe Courtesy of Grillin With Dad for Grass Run Farms*  
[www.grassrunfarms.com](http://www.grassrunfarms.com)