

## Melt-in-Your-Mouth Slow Cooker Pot Roast for the Ultimate Comfort Meal

This slow cooker pot roast is a dish that stands out for several reasons:



**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 3-4 pounds beef chuck roast
- 2 tablespoons olive oil
- 1 onion, chopped
- 4 cloves garlic, minced
- 4 carrots, sliced
- 3 potatoes, diced
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- Salt and pepper to taste

### DIRECTIONS

1. Heat the olive oil in a large skillet over medium-high heat. Season the beef chuck roast with salt and pepper, then sear it on all sides until browned.
2. Transfer the roast to the slow cooker. In the same skillet, add the chopped onion and garlic, sautéing until fragrant.
3. Add the sautéed onion and garlic to the slow cooker, along with the carrots, potatoes, beef broth, Worcestershire sauce, and thyme.
4. Cover and cook on low for 8 hours or until the meat is tender and easily shreds with a fork.
5. Once done, remove the roast and let it rest for a few minutes before slicing. Serve with the vegetables and sauce from the slow cooker.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-slow-cooker-pot-roast-for-the-ultimate-comfort-meal/>