

Perfect Pot Roast Recipe: A Hearty One-Pot Meal the Whole Family Will Love

The Ultimate Comfort: Perfect Pot Roast Recipe



OVEN
300°F

TIME
20 min

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INGREDIENTS

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

DIRECTIONS

1. Preheat your oven to 300°F (150°C).
2. In a large : Dutch oven, heat the olive oil over medium-high heat. Season the roast with salt and pepper, then sear it on all sides until browned.
3. Remove the roast and set it aside. In the same pot, add the chopped onion and garlic, sautéing until fragrant.
4. Return the roast to the pot, adding the carrots, potatoes, beef broth, Worcestershire sauce, and thyme.
5. Cover the pot and transfer it to the oven. Cook for about 3 hours, or until the meat is fork-tender.
6. Once done, let it rest for 10 minutes before slicing. Serve with the vegetables and broth.

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

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