

Slow Cooker Pot Roast with Potatoes and Carrots

Crockpot Roast with Potatoes and Carrots



TIME
15 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

3 lb (1.4 kg) beef chuck roast
Salt and black pepper, to taste
2 tbsp olive oil
4 cloves garlic, minced
1 large onion, sliced
4 large carrots, peeled and cut into chunks
4 large potatoes, peeled and cut into chunks
1 cup beef broth
½ cup red wine (optional but recommended)
2 tbsp tomato paste
1 tbsp Worcestershire sauce
1 tsp dried thyme
1 tsp dried rosemary
2 bay leaves
Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Step 1: Season and Sear the Roast: Pat roast dry with paper towels.
2. Season generously with salt and black pepper on all sides.
3. Heat olive oil in a large skillet over medium-high heat.
4. Sear the roast for 4-5 minutes per side until deeply browned.
5. Transfer to the crockpot.
6. Step 2: SautØ Aromatics: In the same skillet, add minced garlic and sliced onion.
7. SautØ for 2-3 minutes, until softened.
8. Transfer the mixture to the crockpot, over the roast.
9. Step 3: Add Vegetables: Arrange carrots and potatoes around the roast inside the crockpot.
10. Step 4: Mix and Pour the Sauce: In a small bowl, whisk together: Beef broth
11. Red wine (if using)
12. Tomato paste
13. Worcestershire sauce
14. Thyme, rosemary, and bay leaves
15. Pour the mixture over the roast and vegetables.
16. Step 5: Cook Low and Slow: Cover and cook: Low setting: 8-10 hours
17. High setting: 4-5 hours
18. Meat should be fork-tender, and vegetables soft but not mushy.
19. Step 6: Serve: Discard bay leaves.
20. Slice or shred the roast, spoon over broth, and serve with carrots and potatoes.
21. Garnish with fresh chopped parsley.

TIPS FOR SUCCESS

Searing the roast adds rich flavor -don't skip it!

Add celery or parsnips for extra veg.

Whisk in a cornstarch slurry during the last hour.

Add a dash of smoked paprika to the sauce mix.

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

Original recipe: <https://chefmaniac.com/slow-cooker-pot-roast-with-potatoes-and-carrots/>