

Pot Roast Stew - The Ultimate One-Pot Comfort Food Classic

Pot Roast Stew - The Coziest Bowl You'll Crave All Year



TIME
20 min

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INGREDIENTS

2 lb pot roast or beef stew meat, cubed
1 tbsp olive oil
1 large onion, peeled and chopped
3... cups water, divided
3 cups V8 or tomato juice (plus more to thin if needed)
1 tsp lemon juice
½ tsp salt
1 tbsp sugar
1 tbsp Worcestershire sauce
1 tsp paprika
½ tsp ground black pepper
3-4 large carrots, peeled and cut into chunks
4 large potatoes, peeled and cut into chunks
1 tbsp cornstarch
Optional Add-Ins:
A pinch of red pepper flakes for a subtle kick
Fresh thyme or bay leaf for an herbaceous twist
A splash of red wine during the simmer for extra depth

DIRECTIONS

- 1. Brown the Beef:** In a large Dutch oven, heat olive oil over medium. Add beef and brown for 20 minutes, turning occasionally to sear all sides.
- 2. Add the Base:** Stir in chopped onions, 3 cups water, tomato juice, lemon juice, salt, sugar, Worcestershire sauce, paprika, and pepper. Cover and bring to a gentle simmer, then reduce heat to low. Simmer covered for 2 hours, stirring occasionally.
- 3. Add Vegetables:** Toss in the chopped carrots and potatoes. Simmer for another hour or until fork-tender. Avoid overcooking to prevent potatoes from breaking down.
- 4. Thicken the Stew:** Mix remaining ... cup water with cornstarch until smooth. Stir into stew gradually, cooking a few minutes until thickened to your liking. Add more tomato juice if needed to adjust consistency.

TIPS FOR SUCCESS

Cut Veggies Large: Helps them hold their shape during the long simmer.

Low and Slow: Don't rush the simmer—it's what makes the beef so tender.

Taste Before Serving: Adjust seasoning at the end for perfect balance.

Make It Ahead: Even better the next day!

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