

Simple Chuck Roast: Easy Slow Cooker Pot Roast Recipe

Get ready for the ultimate in comforting, hands-off cooking with this incredible



TIME
3-5 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1 (2-3 lb) chuck roast
- Salt and black pepper to taste
- 1-2 tablespoons olive oil (for searing)
- 2-3 medium potatoes, diced (e.g., Russet, Yukon Gold)
- 2-3 carrots, sliced into thick rounds or chunks
- 1 large onion, diced or sliced into wedges
- 3-4 cloves garlic, minced or smashed
- 2 cups beef broth (or beef stock)
- 1 tablespoon Worcestershire sauce

DIRECTIONS

1. Let's get this delicious : Simple Chuck Roast cooking in the slow cooker!
2. Prepare : Chuck Roast: Pat the chuck roast thoroughly dry with paper towels. Generously season all sides of the roast with salt and black pepper.
3. Sear : Beef: Heat 1-2 tablespoons of olive oil in a large, heavy-bottomed skillet or Dutch oven over medium-high heat until very hot. Carefully place the seasoned chuck roast in the hot pan. Sear on all sides until a deep brown crust forms, about 3-5 minutes per side. This step is crucial for developing rich flavor. Remove the seared roast from the pan and transfer it to your slow cooker.
4. Prepare : Vegetables & Aromatics: In the same skillet (no need to clean it, those browned bits are flavor!), add the diced potatoes, sliced carrots, diced or sliced onion, and minced or smashed garlic. Sautø for about 5 minutes, stirring occasionally, just until the onions begin to soften and the vegetables get a slight caramelization.
5. Add : Liquids to Slow Cooker: Pour the sautøed vegetables (and any liquid from the skillet) into the slow cooker around the seared chuck roast. Pour 2 cups of beef broth and 1 tablespoon of Worcestershire sauce over the meat and vegetables.
6. Slow : Cook: Cover the slow cooker with its lid. Cook on LOW for 8 hours, or until the chuck roast is incredibly tender and easily shreds with a fork. Cooking on LOW for a longer period is best for tenderizing tougher cuts like chuck roast.
7. Shred & : Serve: Once cooked, carefully remove the chuck roast from the slow cooker to a cutting board.

It should be so tender that it will easily fall apart with two forks. Shred the beef into bite-sized pieces. You can either return the shredded beef to the slow cooker to mix with the vegetables and gravy, or serve it separately alongside them. Taste the gravy and vegetables, adjusting salt and pepper if needed. Serve hot.

SWAPS & NOTES

Chuck Roast: This cut of beef is ideal for slow cooking as its marbling and connective tissue break down to become incredibly tender and flavorful.

Vegetables: The classic trio of potatoes, carrots, and onions works wonderfully.

Feel free to add other root vegetables like parsnips or celery, or even mushrooms.

Cut vegetables into substantial chunks so they don't become mushy during the long cook time.

TIPS FOR SUCCESS

Sear for Flavor: Don't skip searing the chuck roast!

This creates a flavorful crust (fond) that will add immense depth to your gravy.

Low and Slow is Key: Cooking on a low setting for a longer duration is essential for breaking down the tough connective tissues in the chuck roast, resulting in incredibly tender meat.

Don't Overcrowd: Ensure your slow cooker is large enough to accommodate the roast and vegetables without overfilling, allowing for

even cooking.

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

Original recipe: <https://chefmaniac.com/simple-chuck-roast-easy-slow-cooker-pot-roast-recipe/>