

Slow Cooker Pot Roast with Vegetables: Your Ultimate Cozy Family Dinner!

Slow Cooker Pot Roast with Vegetables



TIME
3-4 min

METHOD
Slow cooker

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INGREDIENTS

- 3-4 lb beef chuck roast (boneless, well-marbled)
- 2 tbsp olive oil (for searing)
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried thyme
- 1 tsp smoked paprika
- 1 lb baby potatoes, halved
- 1 cup baby carrots
- 1 large onion, quartered
- 3 cloves garlic, minced (for the slow cooker)
- 2 cups beef broth (low sodium preferred)
- 2 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 1 tsp balsamic vinegar (optional, for depth of flavor)

DIRECTIONS

- 1.** Making : Slow Cooker Pot Roast is a mostly hands-off process, allowing the long cooking time to develop incredible tenderness and flavor!
- 2.** Sear the : Beef: Heat 2 tbsp olive oil in a large skillet (cast iron or heavy-bottomed pan recommended) over medium-high heat until it shimmers. Season the chuck roast generously on all sides with 1 tsp salt, $\frac{1}{2}$ tsp black pepper, 1 tsp garlic powder, 1 tsp onion powder, 1 tsp dried thyme, and 1 tsp smoked paprika. Carefully place the seasoned roast in the hot skillet and sear for 3-4 minutes per side until it's beautifully browned. This step is crucial for developing deep, rich flavor (the Maillard reaction).
- 3.** Prepare the : Slow Cooker: Place the halved baby potatoes, baby carrots, and quartered large onion at the bottom of your slow cooker. Scatter the minced garlic over the vegetables for extra flavor. These vegetables create a flavorful bed for the roast and cook perfectly alongside it.
- 4.** Cook the : Roast: Carefully place the seared chuck roast on top of the vegetables in the slow cooker. In a small bowl, whisk together the 2 cups beef broth, 2 tbsp Worcestershire sauce, 1 tbsp tomato paste, and 1 tsp balsamic vinegar (if using). Pour this flavorful liquid evenly over the roast and vegetables in the slow cooker. Ensure the roast is mostly submerged.
- 5.** Slow : Cook: Cover the slow cooker with its lid. Cook on LOW for 8-10 hours or on HIGH for 4-6 hours, until the meat is incredibly tender and easily shredded with two forks. Cooking time can vary depending on your slow cooker model and the size/cut of your roast.

6. **Shred & Serve:** Once cooked, carefully remove the tender roast from the slow cooker to a cutting board. Shred the meat with two forks. Stir the cooked vegetables in the remaining flavorful juices in the slow cooker, which now form a rich gravy. Serve the shredded beef and tender vegetables on a large platter, generously spooning the delicious gravy over everything. Enjoy!

SWAPS & NOTES

Beef Chuck Roast: This cut is ideal for pot roast due to its marbling and connective tissue, which breaks down beautifully during slow cooking, resulting in tender, fall-apart meat.

Seasoning: The blend of garlic powder, onion powder, thyme, and smoked paprika provides a robust, savory flavor profile that complements the beef perfectly.

Vegetables: Baby potatoes and baby carrots are convenient, but you can use larger potatoes (cut into 1-inch chunks) and regular carrots (chopped).

Other root vegetables like parsnips or turnips can also be added.

TIPS FOR SUCCESS

Sear for Flavor: Don't skip browning the roast!

It creates a crucial layer of flavor that can't be achieved by simply cooking in the slow cooker.

Low and Slow: Patience is key for a truly tender pot roast.

Cooking on the low setting for a longer duration typically yields the most fall-apart results.

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

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