

Classic Slow-Cooked Pot Roast: Fork-Tender & Flavorful

Classic Slow-Cooked Pot Roast with Glazed Baby Potatoes and Carrots



OVEN
300°F

TIME
4 min

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INGREDIENTS

- 3-4 lb chuck roast
- 2 tbsp olive oil
- Salt and black pepper, to taste
- 1 large onion, sliced
- 4 cloves garlic, minced
- 2 cups beef broth
- 1 cup red wine (optional, or substitute with more beef broth)
- 2 tbsp tomato paste
- 2 tsp Worcestershire sauce
- 2 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 1.5 lbs baby potatoes, halved
- 4-5 large carrots, peeled and cut into chunks
- 2 tbsp olive oil or melted butter
- Salt and pepper, to taste
- 1 tbsp fresh thyme, chopped

DIRECTIONS

1. Let's get this glorious Classic Slow-Cooked Pot Roast cooking!
2. Preheat : Oven: Preheat your oven to 300°F (150°C).
3. Sear the : Roast: Pat the chuck roast thoroughly dry with paper towels. Season generously on all sides with salt and pepper. In a large, oven-safe Dutch oven, heat the 2 tablespoons olive oil over medium-high heat until shimmering. Carefully place the seasoned roast in the hot pan and sear on all sides until deeply browned and caramelized, about 3-4 minutes per side. Remove the roast from the pot and set it aside.
4. SautØ Aromatics: In the same pot, reduce the heat to medium. Add the sliced large onion and cook for about 5 minutes, stirring occasionally, until it softens and begins to turn translucent. Stir in the minced garlic and tomato paste, cooking for just 1 minute until fragrant.
5. Deglaze & : Build Braising Liquid: Pour in the 2 cups beef broth and 1 cup red wine (if using). Use a wooden spoon to scrape up any browned bits from the bottom of the pot-this is where a lot of flavor lives! Stir in the Worcestershire sauce.
6. Return : Roast & Simmer: Return the seared roast to the pot, nestling it into the liquid and onions. Add the fresh rosemary and thyme sprigs. The liquid should come about halfway up the sides of the roast.
7. Slow : Cook in Oven: Cover the Dutch oven tightly with its lid. Transfer it to the preheated oven. Cook for 3 to 3.5 hours, or until the beef is incredibly fork-tender and easily pulls apart. The exact time will depend on the thickness of your roast.

8. **Roast the : Vegetables:** About 1 hour before the roast is expected to be done, prepare your vegetables. In a large bowl, toss the 1.5 lbs baby potatoes (halved) and 4-5 large carrots (cut into chunks) with 2 tablespoons olive oil or melted butter. Season generously with salt, pepper, and 1 tablespoon fresh chopped thyme. Spread the seasoned vegetables in a single layer on a large baking sheet. Roast them in a separate oven (or at the same time if your oven allows dual temperatures; if not, you can simply add them to the Dutch oven with the roast during the last hour, but they won't be as "glazed and crisp") at 400°F (200°C) for 40-45 minutes, or until they are golden brown, tender inside, and slightly crisp on the edges, flipping halfway through.
9. **Rest and : Serve:** Carefully remove the pot roast from the oven. Let it rest in the pot, covered, for 10 minutes before transferring it to a cutting board for slicing or shredding with two forks.
10. **Plate and : Garnish:** Serve the tender pot roast slices or shredded meat on a large plate or platter, surrounded by the beautifully glazed roasted potatoes and carrots. Spoon the rich pan juices generously over the top of the roast and vegetables. Garnish with a few more fresh thyme sprigs if desired.

SWAPS & NOTES

Chuck Roast: This cut is ideal for pot roast due to its marbling and ability to become incredibly tender with slow cooking.

You can also use a beef round roast or brisket, but cooking times may vary.

Red Wine: A dry red wine like Cabernet Sauvignon or Merlot adds a wonderful depth of flavor.

If you prefer not to use alcohol, simply substitute with an equal amount of beef broth.

TIPS FOR SUCCESS

Dry the Roast: Patting the chuck roast thoroughly dry before searing is essential for achieving a good, flavorful crust.

Don't Skip Searing: Searing the roast develops deep, savory flavors (the Maillard reaction) that are crucial to a delicious pot roast.

Low and Slow: The low oven temperature and long cooking time are key to transforming a tough chuck roast into fork-tender perfection.

Taste the Gravy: Before serving, taste the pan juices.

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

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