

Melt-in-Your-Mouth Slow Cooker Pot Roast: The Easiest Comfort Food

Slow Cooker "Melt in Your Mouth" Pot Roast: Pure Comfort in Every Bite



TIME
3-4 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1 chuck roast (mine was 3 pounds)
- Olive oil
- 1 pound carrots, peeled and cut into large chunks
- 2 pounds potatoes, peeled and cut into large chunks
- 1 onion, peeled and cut into large chunks
- 2 stalks celery, cut into large chunks (optional)
- 1 cup beef broth
- 1 tablespoon corn starch
- 2 tablespoons steak seasoning (mine is store-bought and has a blend of peppercorns, garlic, paprika, parsley, and salt)
- 1 tablespoon kosher salt
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary

DIRECTIONS

1. Prepare the Seasoning: In a small bowl, combine all ingredients for the seasoning mix: steak seasoning, kosher salt, dried thyme, and dried rosemary. Stir well to ensure everything is evenly blended. Set aside.
2. Sear the Roast: Pat the chuck roast dry with paper towels. This helps achieve a better sear. Drizzle a little olive oil over both sides of the meat, then sprinkle about one-third of the prepared seasoning mix onto each side, pressing it gently to adhere. Heat a large, heavy-bottomed skillet (cast iron works wonderfully here) over medium-high heat. Once hot, carefully place the seasoned roast in the skillet and sear for about 3-4 minutes per side, until a deep golden-brown crust forms. This searing step is crucial for locking in flavor. Once seared, transfer the roast to your slow cooker.
3. SautØ the Vegetables: Place the carrots, potatoes, onion, and optional celery chunks in a large bowl. Drizzle them with a little olive oil to coat, then sprinkle on the remaining seasoning mix. Toss well to ensure all the vegetables are seasoned. Add these seasoned vegetables to the same skillet you used to sear the meat (the fond, or browned bits, left in the pan will add extra flavor!). SautØ the vegetables for about five minutes, stirring occasionally, just until they start to soften slightly and pick up some color.
4. Slow Cook: Transfer the sautØed vegetables from the skillet and arrange them on top of and around the roast in the slow cooker. Pour the beef broth over everything. Cover your slow cooker with its lid. Cook on the LOW setting for 9 hours or on the HIGH setting

for 6 hours, until the roast is incredibly tender and easily pulls apart with a fork.

5. **5. Make the Gravy:** Once the cooking time is complete, use a turkey baster or a ladle to carefully retrieve most of the cooking juices from the slow cooker. Transfer these rich juices to a small saucepan. Bring the juices to a simmer over medium heat on your stovetop. In a small separate bowl, whisk together the cornstarch with about 2 tablespoons of cold water until a smooth slurry forms. Slowly whisk this cornstarch slurry into the simmering pan juices. Continue whisking constantly until the gravy thickens to your desired consistency. Taste and adjust seasoning with additional salt and pepper if needed.
6. **6. Serve:** Carefully transfer the tender pot roast and cooked vegetables to a large serving platter. Ladle the warm, rich gravy generously over the roast and vegetables. Serve immediately and get ready for compliments!

SWAPS & NOTES

Meat Choices: While chuck roast is ideal for its marbling and ability to break down beautifully, you can also use a brisket or round roast .

Just be aware that cooking times might vary slightly.

Vegetable Variety: Feel free to add other root vegetables like parsnips or sweet potatoes to the mix.

Just ensure they're cut into similar large chunks so they cook evenly without becoming mushy.

TIPS FOR SUCCESS

Don't Skip the Sear: Searing the roast before slow cooking creates a deep, savory crust that adds immense flavor to the final dish.

It's a step that truly makes a difference.

Cut Veggies Large: Cutting your vegetables into large chunks prevents them from turning mushy during the long cooking process.

They'll be perfectly tender but still hold their shape.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-slow-cooker-pot-roast-the-easiest-comfort-food/>