

Classic Pot Roast with Rich Savory Gravy

Classic Beef Pot Roast Recipe

TIME
5 min

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INGREDIENTS

3-4 lb beef chuck roast
1 tablespoon olive oil
1 onion, chopped
3 cloves garlic, minced
3 carrots, cut into chunks
3 potatoes, cut into large chunks
2 cups beef broth
1 cup red wine (optional)
2 sprigs fresh thyme or 1 teaspoon dried thyme
2 sprigs fresh rosemary or 1 teaspoon dried rosemary
Salt to taste
Black pepper to taste

DIRECTIONS

1. Season the Beef: Pat the beef roast dry with paper towels.
2. Season generously with salt and black pepper on all sides.
3. Sear the Roast: Heat olive oil in a large Dutch oven over medium-high heat.
4. Sear the beef for about 4-5 minutes per side until browned on all sides.
5. Remove the roast and set aside.
6. Saut  the Aromatics: In the same pot add the chopped onion and minced garlic.
7. Cook for 2-3 minutes until fragrant and slightly softened.
8. Deglaze the Pot: Pour in the red wine (if using).
9. Use a wooden spoon to scrape up the browned bits from the bottom of the pot-this adds incredible flavor.
10. Let the mixture simmer briefly.
11. Add the Vegetables: Return the beef roast to the pot.
12. Arrange the carrots and potatoes around the meat.
13. Add the thyme and rosemary.
14. Add the Broth: Pour in the beef broth until the roast is about halfway submerged.
15. Bring the mixture to a gentle simmer.
16. Slow Cook: Cover the pot and cook on low heat for 3-4 hours until the beef becomes fork-tender.
17. The long cooking time allows the flavors to fully develop.
18. Serve: Slice or shred the roast.
19. Serve with the vegetables and spoon the flavorful pan juices over the top.

SWAPS & NOTES

This recipe can easily be adapted depending on your pantry ingredients.

Beef cut: Chuck roast works best because it becomes very tender during slow cooking.

Wine substitute: If you prefer not to use wine, simply replace it with extra beef broth.

Vegetable options: Parsnips, celery, or mushrooms can be added for extra flavor.

TIPS FOR SUCCESS

This creates a deep, caramelized flavor that enhances the entire dish.

Pot roast needs time to become tender and flavorful.

It distributes heat evenly and maintains moisture.

Let the roast rest briefly before slicing.

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Original recipe: <https://chefmaniac.com/classic-pot-roast-with-rich-savory-gravy/>