

## Beef Pot Roast with Potatoes, Carrots, and Mashed Potatoes

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**OVEN**  
**325°F**

**TIME**  
**4 min**

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### INGREDIENTS

For the pot roast:

- 3 to 4 pounds beef chuck roast
- 2 tablespoons olive oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 4 cups beef broth
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 2 bay leaves
- Salt and pepper, to taste
- 6 large carrots, peeled and cut into chunks
- 6 large potatoes, peeled and cut into chunks

For the mashed potatoes:

- 4 large potatoes, peeled and cubed
- 1/2 cup unsalted butter
- 1/2 cup whole milk

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 325°F (165°C).
2. Sear the roast: Heat the olive oil in a large oven-safe pot or Dutch oven over medium-high heat. Season the beef chuck roast generously with salt and pepper. Sear it on all sides until it is nicely browned, then remove it from the pot and set it aside.
3. Build the braising liquid: In the same pot, add the chopped onion and cook for about 4 minutes, until softened. Add the minced garlic and cook for 1 more minute.
4. Stir in the beef broth, tomato paste, : Worcestershire sauce, dried thyme, dried rosemary, and bay leaves. Bring the mixture to a simmer.
5. Roast in the oven: Return the beef roast to the pot. Cover with a lid and transfer the pot to the oven.
6. Roast for 4 hours, or until the beef is fork-tender. Add the carrots and chunked potatoes halfway through the cooking time so they become tender without overcooking.
7. Make the mashed potatoes: While the roast is cooking, place the cubed potatoes for the mashed potatoes into a large pot and cover with water. Bring to a boil and cook for about 25 minutes, or until the potatoes are very tender.
8. Drain the potatoes and return them to the pot. Add the butter and milk, then mash until smooth. Season with salt and pepper to taste.
9. Assemble and serve: Once the pot roast is done, remove the roast and vegetables from the pot. Slice or shred the roast and place it on a serving platter with the

carrots and potatoes around it.

10. Spoon some of the sauce over the beef and vegetables, then serve with the mashed potatoes on the side.

## SWAPS & NOTES

Chuck roast is the best choice here because it becomes beautifully tender during a long braise.

It has enough marbling to stay juicy and flavorful, which is exactly what you want in a pot roast.

Carrots and potatoes are classic, but you can also add parsnips or celery if you want even more depth in the vegetable mix.

Just keep the pieces fairly large so they hold up during the long cook.

## TIPS FOR SUCCESS

Browning the roast first creates a deeper, richer flavor in the final dish and makes the sauce much more satisfying.

The beef needs that slow oven time to become tender enough to pull apart easily with a fork.

Add the carrots and potatoes halfway through the cooking time rather than at the very beginning.

This helps them stay tender without turning overly soft.

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

Original recipe: <https://chefmaniac.com/beef-pot-roast-with-potatoes-carrots-and-mashed-potatoes/>