

Italian Pot Roast: A Slow-Braised Comfort Food Classic

3 pounds beef, such as chuck, cut into 3 large pieces



TIME

7 to 10 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

3 pounds beef, such as chuck, cut into 3 large pieces
4 ounces diced bacon or pancetta, optional
Salt and pepper, to taste
1 cup diced onion
1 cup diced carrot
1 cup diced celery
1 tablespoon chopped garlic
1/2 teaspoon red pepper flakes, optional
2 cups beef broth
1 can (14.5 ounces) crushed tomatoes
1 sprig fresh thyme, or 1 teaspoon fresh chopped, or 1/2 teaspoon dried
1 sprig fresh rosemary, or 1 teaspoon fresh chopped, or 1/2 teaspoon dried
1 teaspoon Italian seasoning
2 bay leaves

DIRECTIONS

1. If using bacon or pancetta, cook it in a large oven-safe saucepan or Dutch oven over medium heat until crispy. Remove and set aside.
2. Season the beef generously with salt and pepper.
3. In the same pan, brown the beef over medium-high heat in the rendered fat until well browned on all sides. Remove and set aside.
4. Add the diced onion, carrot, and celery to the pan. Cook for 7 to 10 minutes, until the vegetables begin to soften.
5. Stir in the chopped garlic and red pepper flakes, if using, and cook for about 1 minute until fragrant.
6. Pour in the beef broth and crushed tomatoes, stirring to combine.
7. Add the thyme, rosemary, Italian seasoning, bay leaves, and the cooked bacon or pancetta.
8. Return the beef to the pan, nestling it into the sauce so it is mostly submerged.
9. Stovetop: Bring the mixture to a boil, then reduce the heat to low. Cover and simmer for 2 to 4 hours, or until the beef is very tender.
10. Oven: Cover the pan and transfer it to a preheated 275 degrees Fahrenheit oven. Cook for 2 to 4 hours, until the beef is fork-tender.
11. Slow Cooker: Transfer everything to a slow cooker and cook on low for 8 to 10 hours or on high for 4 to 6 hours.
12. Once cooked, remove the thyme and rosemary sprigs, along with the bay leaves.
13. Taste and adjust with additional salt and pepper as needed.

14. Serve hot with your favorite side dish and plenty of the sauce spooned over the top.

SWAPS & NOTES

Chuck roast is ideal here because it becomes wonderfully tender during slow cooking.

Bacon or pancetta is optional, but it adds a rich, savory note that makes the sauce even deeper in flavor.

Crushed tomatoes create a rustic sauce, though tomato puree can work for a smoother finish.

Red pepper flakes add a little warmth, but you can leave them out if you prefer a milder roast.

TIPS FOR SUCCESS

One of the best things you can do for flavor is take your time browning the beef well at the beginning.

That deep caramelization builds a richer final sauce and gives the roast its savory backbone.

It is also important to cook the vegetables until they begin to soften before adding the liquids.

That helps them release sweetness and gives the overall dish more depth.

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

Original recipe: <https://chefmaniac.com/italian-pot-roast-a-slow-braised-comfort-food-classic/>