

Sunday Style Pot Roast with Buttered Potatoes

Slow-cooker chuck roast with carrots, onion, garlic, and thyme, served with separately cooked buttered potatoes and savory pan juices.



PREP

20 minutes

COOK

8 hours 15 minutes

TOTAL

8 hours 45 minutes

SERVES

6 servings

INGREDIENTS

3 to 4 pounds beef chuck roast, fully thawed
 1 tablespoon olive oil
 1 large onion, chopped
 4 cloves garlic, minced
 4 cups low-sodium beef broth
 4 large carrots, cut into 2-inch pieces
 4 large potatoes, peeled and quartered or cut into roughly 2-inch chunks
 2 teaspoons dried thyme
 Salt and black pepper, to taste
 1/2 cup unsalted butter, melted
 Chopped fresh parsley, optional, for garnish
 Optional gravy: 2 tablespoons cornstarch mixed with 2 tablespoons cold water, for 2 cups strained cooking liquid

DIRECTIONS

1. Prepare the slow cooker: Use a large slow cooker, typically 6 to 8 quarts, that holds the roast, carrots, onion, and broth within the manufacturer recommended fill level. Choose the larger size if needed rather than overfilling. Put the carrots and onion in the bottom. Pat the fully thawed roast dry and season with salt and pepper.
2. Sear and transfer the roast: Heat the olive oil in a large skillet over medium-high heat. Brown the roast on its broad sides for about 4 to 5 minutes per side, then briefly brown the edges. Transfer to the slow cooker over the vegetables. Reduce the skillet heat and add the garlic, stirring for about 30 seconds. Pour in some of the measured broth and scrape up the golden-brown drippings. Add this liquid, the remaining broth, and the thyme to the cooker.
3. Slow-cook until fork-tender: Cover and cook on LOW for about 8 to 10 hours, until the beef pulls apart easily with a fork and the carrots are tender. Start checking near 8 hours, but allow longer if the roast is still firm. Keep the lid closed during most of the cooking. Timing depends on the roast shape, size, and slow cooker.
4. Cook the potatoes separately: About 30 to 40 minutes before you expect to serve, put the potato chunks in a pot and cover with cold water. Salt the water lightly if desired. Bring to a boil, reduce to a steady simmer, and cook for about 15 to 25 minutes after simmering begins, until a knife slides easily through the centers. Larger pieces can take longer. Drain well and let steam dry for a minute.
5. Butter the potatoes and rest the beef: Transfer the tender roast to a serving board and loosely cover.

Rest for about 10 minutes before slicing across the grain or pulling into chunks. Lift out the carrots and onion. Toss the drained potatoes gently with melted butter, pepper, parsley if using, and salt only as needed.

6. Finish the sauce and serve: Skim excess fat from the cooking liquid and taste for seasoning. Spoon it over the beef and vegetables as a light sauce. For optional gravy, transfer 2 cups strained liquid to a saucepan, bring to a simmer, stir in the freshly mixed cornstarch slurry, and simmer for 2 to 4 minutes until thickened. Serve the roast with buttered potatoes and carrots, adding more parsley if desired.

SWAPS & NOTES

Timing is an estimate based on about 8 hours on LOW, searing, and a 10-minute rest. A larger or firmer roast can need up to 10 hours or longer on LOW. Potato cooking happens near the end of the slow-cooking time.

The potatoes are boiled separately instead of being added raw to the slow cooker for only 30 minutes. This gives more reliable tenderness and makes buttering easier.

Use a fully thawed roast and follow your slow cooker instructions for capacity and appropriate roast size. Do not overfill.

The beef is ready when it is fork-tender, not simply when the timer ends. If it is still firm, keep cooking and check again.

TIPS FOR SUCCESS

Pat the beef dry before searing for better browning.

Use low-sodium broth and adjust the finished cooking liquid after tasting.

Drain the potatoes well before tossing with butter.

Freeze beef with some cooking liquid to help keep it moist during reheating.

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

Original recipe: <https://chefmaniac.com/sunday-style-pot-roast-with-buttered-potatoes/>