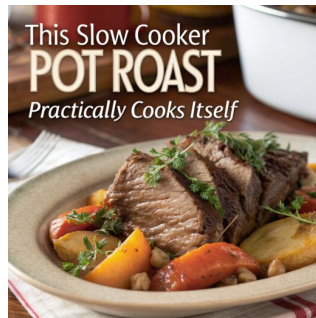


This Slow Cooker Pot Roast Practically Cooks Itself

Slow Cooker Pot Roast Recipe



TIME
20 min

TEMP
190°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 3-4 pounds of chuck roast
- 4 medium carrots, chopped
- 3 medium potatoes, diced
- 1 large onion, quartered
- 4 cloves of garlic, minced
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

DIRECTIONS

- 1.** Prepare the : Vegetables: Start by washing and chopping the carrots, potatoes, and onion. I like to cut them into uniform sizes to ensure even cooking.
- 2.** Season the : Roast: Generously season the chuck roast with salt, pepper, and dried thyme. This step is crucial for building flavor.
- 3.** Sear the : Meat (Optional): For an extra layer of flavor, sear the roast in a hot skillet for 3-4 minutes on each side until browned. This step is optional but highly recommended.
- 4.** Add : Ingredients to the Slow Cooker: Place the chopped vegetables at the bottom of the slow cooker, followed by the seared roast. Pour in the beef broth and Worcestershire sauce, and add the minced garlic.
- 5.** Cook: Cover the slow cooker and set it to low for 8 hours or high for 4 hours. The longer cooking time allows the meat to become incredibly tender.
- 6.** Serve: Once cooked, remove the roast and let it rest for a few minutes before slicing. Serve with the vegetables and broth, garnished with fresh parsley if desired.

TIPS FOR SUCCESS

Use a Meat Thermometer: To ensure your roast is cooked perfectly, use a meat thermometer.

Aim for an internal temperature of 190°F for optimal tenderness.

Experiment with Vegetables: Feel free to add other vegetables like parsnips, turnips, or even mushrooms for added flavor and nutrition.

Make it a Meal: Consider adding a cup of frozen peas during the last 30 minutes of cooking for a pop of color and sweetness.

