

## Fork-Tender Beef, Hearty Veggies, and a Rich Homemade Gravy-This Pot Roast Is Pure Sunday Supper Magic

Slow-Cooked Pot Roast with Gravy



**OVEN**  
**300°F**

**TIME**  
**25 mins**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

You'll Need (Serves 6-8 | Prep Time: 25 mins | Cook Time: 3-4 hours)

### DIRECTIONS

1. step-by-step, and a few tips to make sure it turns out perfectly every single time.
2. Why : This Pot Roast Works So Well
3. Chuck roast is perfect for slow cooking
4. : It breaks down over time, becoming fork-tender and rich in flavor.
5. Vegetables cook with the roast
6. : One pot, full meal, less cleanup.
7. Wine, broth, and : Worcestershire build deep flavor
8. : No fancy ingredients needed-just pantry staples.
9. Homemade gravy from pan juices
10. : Rich, savory, and full of the essence of everything that's been simmering for hours.
11. Oven-braising locks in moisture
12. : Slow and steady wins the flavor race.
13. Ingredients : You'll Need
14. (Serves 6-8 | Prep Time: 25 mins | Cook Time: 3-4 hours)
15. For the : Pot Roast:
16. 3-4 lb (
17. 5-2 kg) beef chuck roast
18. 2 tbsp olive oil
19. Salt and freshly ground black pepper
20. 1 onion, quartered
21. 4 cloves garlic, smashed
22. 4 carrots, cut into large chunks

23. 4 large potatoes, peeled and quartered
24. 2 cups beef broth
25. 1 cup red wine (optional-sub with more broth if preferred)

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

Original recipe: <https://chefmaniac.com/fork-tender-beef-hearty-veggies-and-a-rich-homemade-gravy-this-pot-roast-is-pure-sunday-supper-magic/>