

My Favorite Cozy Dinner: Slow-Cooked Chuck Roast with Homemade Gravy and Buttery Mash

Slow-Cooked Beef Roast with Gravy over Creamy Mashed Potatoes



OVEN
300°F

TIME
7 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

You'll Need

For the Gravy: 2 tbsp butter 2 tbsp flour 1-1½ cups strained braising liquid:

For the Mashed Potatoes: 2 lbs Yukon Gold potatoes, peeled and cubed ¾ cup whole milk, warmed ... cup unsalted butter Salt and pepper, to taste How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Sear the : Roast
3. I start by seasoning the chuck roast generously with salt and pepper. Then I heat olive oil in a large Dutch oven or skillet (if I'm using a slow cooker insert that's stovetop-safe, I do it right in there).
4. I sear the roast on all sides until a deep brown crust forms-this step is key for developing flavor. Once browned, I remove the roast and set it aside.
5. Build the : Braise
6. In the same pot, I sauté the onions, carrots, and garlic until softened-about 5-7 minutes. Then I stir in the tomato paste and cook for about a minute to concentrate its flavor.
7. Next, I pour in the beef broth, : Worcestershire sauce, thyme, and bay leaf, scraping up any browned bits from the bottom. I bring it to a simmer, then return the roast to the pot.
8. From here, I either:
9. Cover and transfer to a 300°F oven
10. for 3-4 hours,
11. Simmer on low heat on the stovetop
12. Transfer everything to a slow cooker
13. and cook on
14. low for 8 hours
15. By the end, the roast is fork-tender and infused with all the flavor from the broth and aromatics.
16. Make the : Mashed Potatoes
17. While the beef finishes, I boil the : Yukon Gold potatoes in salted water until they're fork-tender. I

drain them well, then mash them with butter and warmed milk until they're creamy but still have some body. I season to taste and keep them warm until serving.

18. Make the : Gravy
19. Once the roast is done, I remove it and strain the braising liquid, discarding the solids (unless I want to serve the carrots and onions alongside-which I usually do).
20. In a saucepan, I melt the butter and whisk in the flour to make a quick roux. Then I slowly add the strained liquid, whisking constantly until the gravy is smooth and thickened. I season with salt if needed, though the broth and Worcestershire usually give it enough depth.
21. Assemble the : Plate
22. I spoon a mound of mashed potatoes onto each plate, top with a generous portion of shredded beef, and ladle the gravy over everything. If I've saved the cooked carrots and onions, they go right on top or to the side.
23. A sprinkle of fresh parsley over the top adds color and freshness.
24. My Tips for : Best Results
25. Don't skip the sear

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