



# EASY SLOW COOKER POT ROAST WITH VEGGIES



## Instructions

*Busy day? This slow cooker pot roast is perfect for feeding your crew without adding stress to your schedule.*

### Prep the Roast:

Pat roast dry with paper towels. Season all sides with salt and pepper.

### Sear the Meat:

Heat olive oil in a large skillet over medium-high heat. Sear the roast for 4–5 minutes per side, until browned. Place it in the bottom of your slow cooker (6–7 qt recommended).

### Add Veggies:

Add carrots, potatoes, and onion around and on top of the roast.

### Add Liquid & Seasoning:

Pour in beef broth and Worcestershire sauce. Sprinkle in thyme and add the bay leaf. (If needed, add up to 1 extra cup of broth or water so the roast and veggies are mostly covered.)

### Cook:

Cover and cook on low for 8–9 hours or high for 5–6 hours, until meat is tender and veggies are soft.

### Serve:

Remove roast and shred, discarding any fat. Discard bay leaf. Serve meat with veggies, optional egg noodles, and season to taste.

### Optional Gravy:

Strain 2 cups of broth from the slow cooker. Simmer it in a small saucepan. Mix cornstarch with water in a bowl, then whisk into the hot broth. Stir until thickened (about 1 minute). Pour over the pot roast to serve.

## Ingredients

- 3–5 lb chuck roast
- 1 tsp salt (more to taste)
- 1 tsp pepper (more to taste)
- 1 Tbsp olive oil
- 6 large carrots, cut into 1" chunks
- 1 lb baby potatoes
- 1 cup chopped yellow onion (about ½ a large onion)
- 4 cups beef broth
- 2 Tbsp Worcestershire sauce
- 1½ tsp dried thyme
- 1 bay leaf

### Optional Gravy:

- 2 Tbsp cornstarch
- 2 Tbsp water

