

Crockpot Chuck Roast Recipe





Instructions

1. Slice onions and rinse vegetables. Add carrots, potatoes and onion into the bottom of slow cooker. Toss to mix.
2. Place the chuck roast on top of the vegetables. Pour broth on top. Season meat with garlic, salt, pepper, and thyme. Turn the slow cooker to low and cook for about 8 hours or until meat falls apart easily and the carrots and potatoes are soft.
3. When meat is ready, you can stir to allow the meat to fall apart into chunks. Transfer to a serving dish or serve straight from the slow cooker. For a thicker gravy like consistency, whisk together water and corn starch about 30 minutes before serving. Add it into the crock pot and stir to combine.
4. Serve and Enjoy!

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