

Crockpot Chuck Roast Recipe



There is nothing more comforting than a big pot roast with hearty vegetables. This is the easiest, 5 minute prep Crockpot Chuck Roast recipe. Slow cooked and the meat literally falls apart and melts in your mouth and requires minimal effort!

Serving Size: 6

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Joe's Chuck Roast

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Ingredients

- 3-4 lb chuck roast
- 4-5 garlic cloves, minced
- 1 ½ lb petite potatoes
- 1 lb baby carrots
- 1 yellow onion, sliced
- 1 ½ tsp thyme
- ½ tsp pepper
- ½ tsp sea salt (more or less to taste)
- 2 tbsp corn starch (optional)
- 2 tbsp water (optional)
- other optional ingredients: 1 tbsp Worcestershire, 1/3 cup red wine, or 2 tbsp balsamic v

Instructions

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

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