

# Crock Pot Chuck Roast (SO tender & easy!)

*Season, Sear, Pour, and Go! This Crock Pot Chuck Roast recipe is slow cooker magic! Start with an economical piece of meat and transform it into a succulent and hearty pot roast bathed in a simple gravy. Serve with creamy mashed potatoes and a side of vegetables for the easiest comfort food meal you can make.*

## Ingredients

- oil
- 3 lb chuck roast trimmed if needed
- 2 tablespoon steak seasoning
- 1 tablespoon dried thyme
- 1 cup beef broth
- 1/3 cup water
- 1 tablespoon cornstarch

## Optional Vegetables

- 2 lbs potatoes optional
- 1 lb carrots optional
- 1 yellow onion optional
- 1 tablespoon steak seasoning optional
- 1 1/2 teaspoon thyme optional

## Instructions

Coat each side of the roast with oil. Combine steak seasoning and thyme in a small bowl. Liberally season both sides of the roast.

oil, 3 lb chuck roast, 2 tablespoon steak seasoning, 1 tablespoon dried thyme

Heat a large cast iron skillet over high heat (\*see note). Once the skillet is hot, sear each side of the roast for 2-3 minutes. Place roast in slow cooker.

Pour beef broth into skillet. Allow broth to simmer for one minute. Scrape the bits up off the bottom of the skillet. Pour all liquid from skillet into the slow cooker.

1 cup beef broth

OPTIONAL: If using vegetables wash, peel, and cut them into large pieces. Add them to a large bowl, then drizzle with a little bit of oil. Sprinkle on seasonings and mix until evenly distributed. Top the roast with the vegetables.

2 lbs potatoes, 1 lb carrots, 1 yellow onion, 1 tablespoon steak seasoning, 1½ teaspoon thyme

Cook on low for approximately 7-8 hours or high for 3.5-4 hours. I prefer low whenever possible.

Around hour 7-8 (or 3.5-4 if your slow cooker is on high) begin checking for tenderness with a fork. Once the roast just begins to fall apart around the edges, dissolve the cornstarch in the water and pour into the liquid left in the slow cooker. Stir well to combine. Cover and allow to cook for 1 more hour, or until the roast is super tender.

⅓ cup water, 1 tablespoon cornstarch

After an hour, the gravy should be thick enough to coat the back of a spoon. If it isn't leave the slow cooker on high with the lid off while you prepare the meat in the next step. That will allow extra water to evaporate, thickening the juices.

Before serving, carefully remove meat from slow cooker and place onto a cutting board. Gently separate the meat from the fatty sections. Discard the fat. Place the large chunks of meat on a platter or back in slow cooker to serve.