

# Beef Pot Roast

*Beef Pot Roast is a classic comfort food, perfect for a hearty family meal. This recipe combines tender beef with flavorful vegetables and a rich broth, slow-cooked to perfection.*

## Ingredients

Beef chuck roast .....	3-4 lbs	Red wine .....	1/2 cup
Onion, large .....	1	Worcestershire sauce .....	2 Tbsp.
Garlic cloves .....	6	Tomato paste .....	3 Tbsp.
Carrots .....	4	Dried thyme .....	1 Tbsp.
Potatoes, Yukon Gold .....	4	Dried rosemary .....	1 Tbsp.
Celery stalks .....	2	Bay leaves .....	2
Mushrooms .....	1/2 lb.	Onion powder .....	1 tsp
Beef broth .....	1 cup	Garlic powder .....	1 tsp
		Salt .....	2 tsp
		Black Pepper, ground .....	1 tsp

## Directions

Season the **beef roast** generously with 2 tsp. **salt**, 1 tsp. **pepper**, 1 tsp. **onion powder**, and 1 tsp. **garlic powder** — Slice the **onions**; set aside in *Medium Bowl #1* — Mince the **garlic**; set aside in *Small Bowl #1* — Peel and cut the **carrots** into chunks; set aside in *Medium Bowl #2* — Cut the **potatoes** into chunks; set aside in *Medium Bowl #3* — Chop the **celery**; set aside in *Small Bowl #2* — Slice the **mushrooms**; set aside in *Small Bowl #3*

1. Heat a large skillet over medium-high heat and sear the **beef** on all sides until browned. Transfer to *Large Bowl #1*; set aside.
2. Place the sliced **onions** (*Medium Bowl #1*), minced **garlic** (*Small Bowl #1*), **carrots** (*Medium Bowl #2*), **potatoes** (*Medium Bowl #3*), **celery** (*Small Bowl #2*), and **mushrooms** (*Small Bowl #3*) in the crock pot.
3. In *Medium Bowl #4*, whisk together 1 cup **beef broth**, 1/2 cup **red wine**, 2 Tbsp. **Worcestershire sauce**, 3 Tbsp. **tomato paste**, 1 Tbsp. **dried thyme**, 1 Tbsp. **dried rosemary**, then add **bay leaves**.
4. Pour the mixture (*Medium Bowl #4*) over the vegetables in the crock pot.
5. Place the seared **beef roast** (*Large Bowl #1*) on top of the vegetables.
6. Cover the crock pot and cook on *low heat for 8-10 hours* or on *high heat for 4-6 hours*, until the beef is tender and easily shreds with a fork.

7. Once cooked, remove the **beef** from the crock pot and let it rest for a few minutes before slicing or shredding.
8. Serve the beef pot roast with the vegetables and drizzle with broth.