Classic Sunday Pot Roast



Serves 6 | Prep: about 15 min | Cook: 3–4 hours

INGREDIENTS

- 3–4 lb beef chuck roast
- 2 teaspoons kosher salt, plus more to taste
- 1 teaspoon black pepper
- 2 tablespoons olive oil
- 1 large yellow onion, cut into wedges
- 4 garlic cloves, minced
- 3 tablespoons tomato paste
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 4 large carrots, cut into large pieces
- 1½ lb baby Yukon Gold or small potatoes
- 2 tablespoons cornstarch
- 2 tablespoons cold water

DIRECTIONS

1. Heat the oven to 325°F. Pat the chuck roast dry, then season it generously on all sides with salt and pepper.
2. Heat the olive oil in a large Dutch oven over medium-high heat. Sear the roast until deeply browned, about 4–5 minutes per side. Transfer it to a plate.
3. Reduce the heat to medium. Add the onion and cook for 3–4 minutes. Stir in the garlic and tomato paste and cook for another minute.
4. Pour in the beef broth and Worcestershire sauce, scraping up the browned bits from the bottom of the pot. Stir in the thyme and rosemary.
5. Return the roast to the Dutch oven. Cover and place in the oven for 2 hours.
6. Add the carrots and potatoes around the roast. Cover again and continue cooking for 1–2 hours, until the beef pulls apart easily with a fork and the vegetables are tender.
7. Transfer the roast and vegetables to a serving platter and loosely cover with foil.
8. For a thicker gravy, bring the cooking liquid to a gentle simmer on the stovetop. Stir together the cornstarch and cold water, whisk it into the liquid, and simmer for 2–3 minutes until slightly thickened. Taste and adjust the seasoning.
9. Slice or pull the roast into large pieces and serve with the vegetables and gravy spooned over the top.