

Slow Cooker Pot Roast

This classic easy slow cooker pot roast is made with a chuck roast, potatoes, carrots and onion. My recipe also has a self-making gravy!

Prep Time	Cook Time	Total Time
20 mins	9 hrs	9 hrs 20 mins



4.78 from 27 votes

Course: Main Course Cuisine: American

Keyword: Slow Cooker Pot Roast Servings: 6 Calories: 712kcal

Author: Sarah Olson

Equipment

- Recommended Slow Cooker Size: 6-quart or larger

Ingredients

- 4 lbs. Beef Chuck roast
- 10.5 ounce can Campbell's cream of bacon soup (or mushroom) do not add water
- 10.5 ounce can Campbell's French onion soup do not add water
- 1/4 cup cornstarch
- 2 pounds red potatoes (or russets) cut into 2 inch chunks
- 4 carrots peeled and cut into 2 inch chunks
- 1 large white onion diced
- salt and pepper to taste

Instructions

1. Add 2/3 of the vegetables to the bottom of the slow cooker (the potatoes, onions and carrots).
2. Add the roast on top of those veggies. I do not brown my roast in a skillet, but you can at this point if desired.
3. Add the remaining vegetables around the pot roast.
4. Whisk together soups and cornstarch in a medium bowl, pour over roast.
5. Place the lid on the slow cooker. Cover and cook on LOW for 9-10 hours. Do not open the lid during the cooking time. This can be done on high for 6 hours on high but I recommend low and slow.
6. When the cooking time is done, I like to degrease the top of the gravy before serving. I do this by taking paper towels and laying over the grease. Pull up quickly and just the grease will be on the paper towel.
7. Shred or slice the pot roast.
8. Add salt and pepper to the gravy to taste.
9. Serve the pot roast with the veggies and drizzle over the gravy. Enjoy!

Notes

If you desire to add red wine to this recipe, add a 1/2 cup. But also add 1 more tablespoon of cornstarch to the soup mixture.

Nutritional values are approximate, please use your own calculations if you require a special diet.

Values below are for 1/6 of the recipe.

Nutrition

Calories: 712kcal | Carbohydrates: 37g | Protein: 62g | Fat: 36g | Saturated Fat: 16g | Cholesterol: 211mg | Sodium: 557mg | Potassium: 2069mg | Fiber: 4g | Sugar: 6g | Vitamin A: 6845IU | Vitamin C: 16.7mg | Calcium: 92mg | Iron: 7.6mg

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