

Slow Cooker Beef Roast



Tender pot roast, seasoned to perfection, slow-cooked in your NESCO with hearty vegetables and a rich, savory gravy. Perfect for a cozy, comforting meal!

Your Key Ingredient:

[NESCO Slow Cooker](#)

Ingredients:

- 3 pounds chuck or rump roast (see note)
- 2 tablespoons steak seasoning
- 1 tablespoon Italian seasoning
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 cups beef broth
- 1 pound baby carrots
- 2 pounds potatoes (red recommended), chopped into 2-inch pieces

- 1 large white or yellow onion, cut into chunks
- 1 stalk celery, chopped
- 2 teaspoons salt (or more to taste)
- 1 teaspoon black pepper (or to taste)
- 3 tablespoons cold water
- 3 tablespoons cornstarch

Instructions:

1. Pat the roast dry with paper towels. Rub steak seasoning, Italian seasoning, garlic powder, and onion powder evenly over the roast.
2. Place the roast in the slow cooker. Add beef broth, baby carrots, potatoes, onion, and celery around the roast. Sprinkle salt and black pepper over the vegetables.
3. Cover and cook on **Low** for 8–9 hours or on **High** for 4–5 hours, until the roast is tender and easily pulls apart with a fork.
4. Once the roast is done, remove it and the vegetables from the slow cooker and keep them warm.
5. Turn the slow cooker to **High** and cook for 5–10 minutes, stirring occasionally, until the gravy thickens.
6. In a small bowl, mix the cold water and cornstarch to make a slurry. Stir the slurry into the juices left in the slow cooker.
7. Slice or shred the roast, and serve it with the cooked vegetables and gravy.