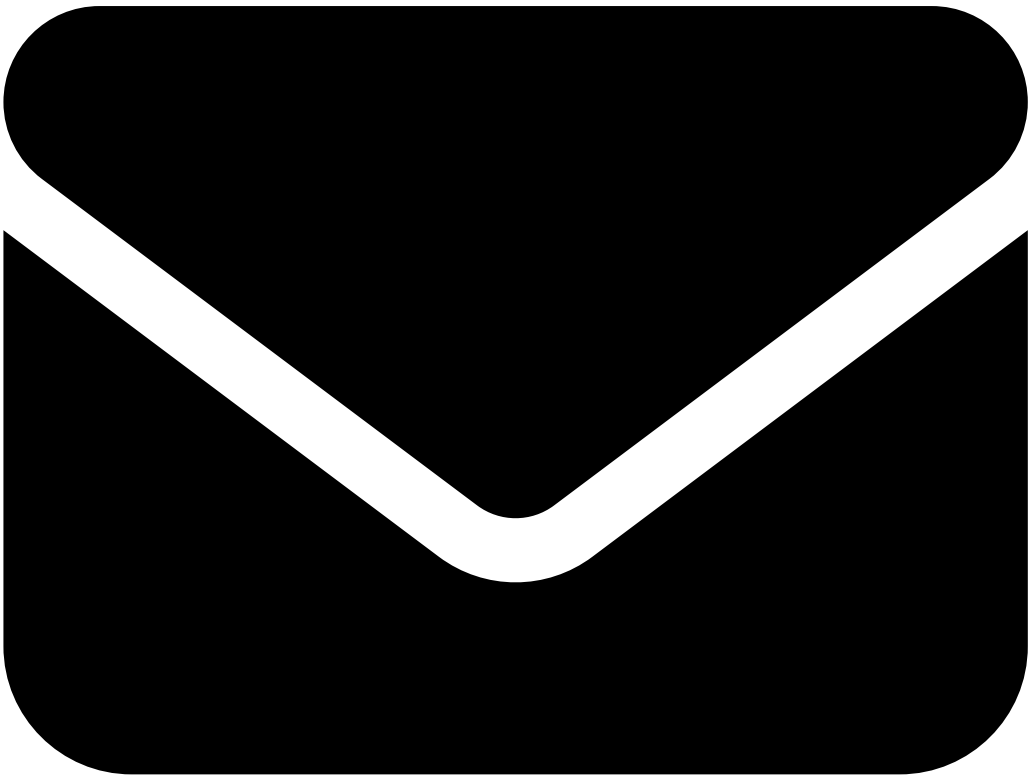
Stove top pot roast

Stove Top Pot Roast

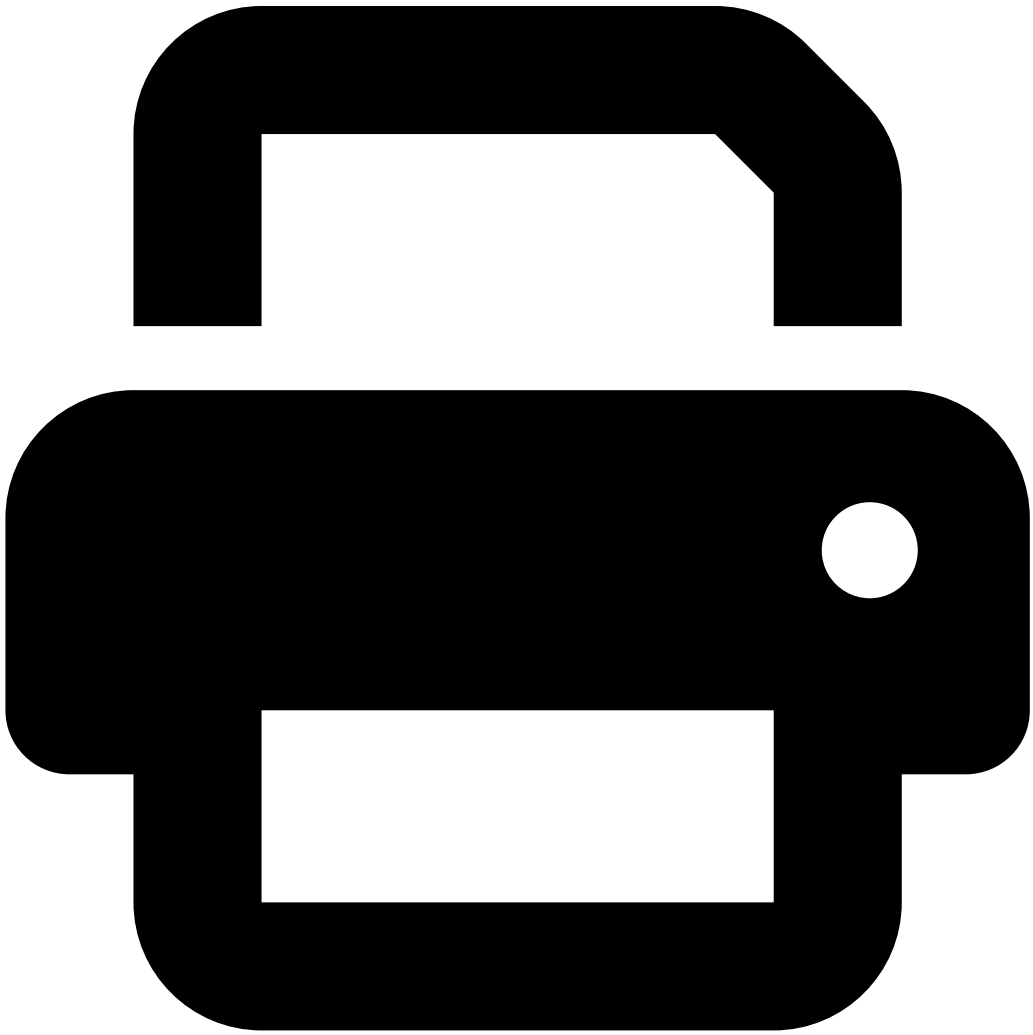
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This easy stove top pot roast makes a delicious dinner, perfect for family meals or holiday dinners. With melt in your mouth juicy beef cooked with potatoes and carrots until tender in a flavorful beef gravy.

When it comes to comfort food nothing beats a hearty pot roast. This easy stove -top pot roast is a timeless classic, every bite will melt in your mouth. It’s the kind of dish that fills your kitchen with warm inviting aromas. Perfect for serving over mashed potatoes, pasta or with crusty bread.

Why You will love this stove top pot roast recipe

Simple ingredients; You only need a handful of pantry ingredients and fresh produce to create a delicious meal

One-pot wonder: Everything cooks together in one pot with just

15 minutes of prep time and 2 1/2 hours of cook time.

Delicious flavor: The beef slow cooks to tender perfection, while the potatoes and carrots soak up all the self make gravy.

This stove-top pot roast is proof to the magic of slow-cooked meals that fill your home with warmth. Whether you’re serving it for a cozy family dinner or a special occasion , this hearty dish is sure to impress family and friends. If you try this recipe, let me know how it turns out- I would love to hear your thoughts. Happy cooking!!!!

Storage

Store leftover pot roast and vegetables in an airtight container in the refrigerator for up to **4 days**. Reheat gently on the stovetop or in the microwave with some of the gravy to keep the meat moist.

Freezing

Pot roast can be frozen for up to **3 months**. Cool completely before transferring to a freezer-safe container. Thaw overnight in the refrigerator and reheat gently.

What to Serve With Pot Roast

Serve this pot roast with **creamy mashed potatoes, crusty Italian bread, roasted vegetables, or a simple green salad**. The gravy is especially good spooned over mashed potatoes.

Make Ahead

Pot roast is one of those dishes that can actually taste even better the next day. Make it a day ahead, refrigerate overnight, and gently reheat before serving. Skim any solidified fat from the surface before reheating if needed.

More Comfort Food Favorites

If you love a slow-braised, comforting dinner, try some of my other hearty recipes, including **Italian Stracotto Pot Roast**, **Italian Braised Pork Ribs**, and **Spezzatino di Manzo**. These are the kinds of meals that are perfect for a Sunday dinner or a cozy family meal.

Kitchen Tools I Use for This Recipe
A good heavy Dutch oven is one of my favorite kitchen essentials for recipes like this Stove Top Pot Roast. I also recommend an instant-read thermometer and a sturdy silicone spoonula for stirring the vegetables and gravy. These are the kinds of tools you'll use again and again in your kitchen.

Stove Top Pot Roast



This Stove Top Pot Roast is a tender, comforting one-pot dinner made with a slowly braised beef roast, vegetables, and a rich savory gravy. Cooking the pot roast on the stove keeps everything in one pot and creates incredibly tender beef with plenty of flavorful sauce for serving.

- 3 Lb. piece of chuck roast
- 2 Tbsp. olive oil
- 2 onions sliced
- 3-4 cloves of garlic

- 1 cup red wine
- 4 cups beef broth
- 1 cup marinara sauce
- a few bay leaves
- 4 large carrots peeled and cut into large pieces
- 4 medium potatoes cut in half
- salt and pepper to taste

1. Salt and pepper the meat Then in a dutch oven over medium high heat in the olive oil sear the meat on all sides. Remove and set aside

2. In the same pan add the onion and garlic cook until soft and translucent. Deglaze the pan with the red wine. Waiting until it evaporates before adding the beef stock, bay leaves and marinara sauce.
3. Return the meat to the dutch oven cover and simmer for 2-21/2 hours. or until the meat is fort tender. Then add the carrots and potatoes and cook for an additional 15 – 20 minutes or until the vegetables are fort tender. Top with fresh Italian parsley.

Tip textDon’t rush the braising process. Keep the pot at a gentle simmer rather than a rapid boil. Low and slow cooking gives the connective tissue time to break down, resulting in tender, flavorful beef. If the roast isn’t fork-tender yet, give it more time.

Tip text
Main Course
Mediterranean