

Honey Balsamic Pot Roast

Fall-apart tender chuck roast slow-cooked in a sweet-tangy balsamic sauce with carrots and baby potatoes.

15 Min
PREP TIME

8 Hrs
COOK TIME

6
SERVINGS

Ingredients

For the Pot Roast

2 lb	chuck roast
1	yellow onion, sliced
4	carrots, cut into chunks
1 lb	baby potatoes, halved
4	garlic cloves, minced
1 cup	beef broth

For the Honey Balsamic Sauce

½ cup	balsamic vinegar
¼ cup	honey
2 tbsp	Worcestershire sauce
1 tbsp	Dijon mustard
1 tsp	Italian seasoning

Seasoning

1 tsp	kosher salt
½ tsp	black pepper
½ tsp	garlic powder

Instructions

- Season the Roast**
Pat the chuck roast dry, then rub it all over with the kosher salt, black pepper, and garlic powder.
- Sear for Flavor**
Heat a large skillet over medium-high heat and sear the roast 2-3 minutes per side until deeply browned. Transfer to the slow cooker.
- Add the Vegetables**
Scatter the onion, carrots, baby potatoes, and garlic around the roast in the slow cooker.
- Whisk the Sauce**
In a bowl, whisk together the balsamic vinegar, honey, Worcestershire sauce, Dijon mustard, Italian seasoning, and beef broth.
- Pour and Cook**
Pour the sauce over the roast and vegetables. Cover and cook on low for 8 hours (or high for 4-5 hours), until the meat is fork-tender.
- Rest and Shred**
Transfer the roast to a cutting board, rest for 10 minutes, then shred or slice it against the grain.
- Serve**
Return the meat to the slow cooker to soak up the juices, then serve warm with the vegetables and a spoonful of the pan sauce.

Tip: For a thicker gravy, simmer the leftover cooking liquid in a saucepan with 1 tablespoon cornstarch whisked into cold water until it coats the back of a spoon.