

Marie's Easy Slow Cooker Pot Roast

Moist and juicy pot roast done in a slow cooker with carrots, onion and potatoes.

Recipe by [Iker Vidal](#) | Created on **Mar 10, 2022**

Ingredients

- 4 pounds chuck roast
- salt and pepper to taste
- 1 packet dry onion soup mix
- 1 cup water
- 3 carrots, chopped
- 1 onion, chopped
- 3 potatoes, peeled and cubed
- 1 stalk celery, chopped

Directions

- Season the roast with salt and pepper to taste. Brown on all sides in a large skillet over high heat, about 4 minutes per side.
- Place the roast in the slow cooker and add the soup mix, water, carrots, onion, potatoes, and celery.
- Cover and cook on Low setting for 8 to 10 hours.

Nutrition Facts

Serving: **6 to 8 servings** | Calories: **540.2 kcal** | Carbohydrates: **18.2 g** | Protein: **45.7 g** | Saturated fat: **12.1 g**
| Cholesterol: **147.4 mg** | Sodium: **271.9 mg** | Fiber: **2.8 g** | Sugar: **2.4 g**

Categories

Main Dish Recipes

Beef

Pot Roast Recipes