

# Simple & Savory Pot Roast Recipe

[https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#pot roast](https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#pot%20roast)



Pot Roast is one of our chunk beef main dish recipes that is super easy and delicious. It's a meal that can be served any time of the year.

## Ingredients:

- 3 to 4 pounds of chunk beef (can be Chuck roast; Top round, Tri-Tip; or shoulder)
- 4 to 6 Potatoes cut into chunks
- 2 Large Yellow Onions cut into 8 pieces each
- 8 Carrots cut into chunks
- 4 Cups of water
- 4 Beef Bullion Cubes
- ¼ Cup Corn Starch for thickening the gravy
- Salt and Pepper
- Onion Powder
- Garlic Powder

You will also need: 11 x 15 glass baking dish or large baked enamel roasting pan (rectangular or oval)  
Aluminum foil to cover pan while baking

## Directions:

- Place your chunk of beef in the center of baking dish.
- Spread potatoes, onions and carrots all around it.
- Pour 4 Cups of water over everything in the pan.
- Bury bullion cubes in each corner of the pan.
- Sprinkle all of the ingredients in the pan with salt, pepper, onion powder and garlic powder – flavor to your own liking.
- Cover with foil and bake for about 90 minutes – check to see that the meat is tender and falling apart.
- Scoop broth into a saucepot and bring to a boil.
- Thicken broth with ¼ cup of cornstarch that has been liquefied/dissolved in about 1/2 cup of water.

**Serves 6 to 8 people**