

Long Livo

Best Crockpot Recipes for Busy Weeknights

20 min Prep time	**8 h** Cook time	**8 h 20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck roast, cut into chunks
- [ ] 4 medium potatoes, peeled and cubed
- [ ] 3 carrots, sliced into coins
- [ ] 1 large onion, chopped
- [ ] 4 cloves garlic, minced

Seasonings & Liquids

- [ ] 2 cups beef broth
- [ ] 1 tbsp Worcestershire sauce
- [ ] 1 tsp dried thyme
- [ ] 1 bay leaf
- [ ] Salt and pepper to taste
- [ ] 2 tbsp cornstarch (for thickening)

Instructions

1. First, I take my time browning the beef. Heat a tablespoon of oil in a skillet over medium-high heat. Pat the beef dry with paper towels - this helps it brown beautifully instead of steaming. Working in batches so I don't crowd the pan, I sear the chunks until they have a nice crust on all sides. That caramelization adds so much depth to the final dish. I transfer the beef to the crockpot, appreciating how the kitchen already smells amazing.

2. Next, I layer in the vegetables. Potatoes go on the bottom since they take the longest to cook, followed by carrots, then onions and garlic scattered throughout. I love how the colors look together - it's like building a cozy vegetable nest for the meat to rest in. I sprinkle the dried thyme over everything and tuck the bay leaf somewhere in the middle where it can work its magic.

3. Now for the liquids. I whisk together the beef broth and Worcestershire sauce, then pour it gently around the edges of the crockpot rather than over the top. This helps distribute everything evenly without washing away the seasonings. I give the pot a gentle shake to settle everything, then resist the urge to stir - layers are important in slow cooking.

4. Finally, the long wait begins. I set the crockpot to low for 7-8 hours or high for 5-6 hours. About 30 minutes before serving, I mix the cornstarch with a little cold water to make a slurry, then stir it into the pot to thicken the gravy. The transformation after all those hours is incredible - the meat falls apart at the touch of a fork.

Nutrition per serving

385 kcal	32 g	25 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you're adapting this for quick bread lovers, try adding some shredded zucchini in the last hour - it adds lovely moisture and makes the dish feel lighter. Just don't add it too early or it'll become too soft.
- Leftovers are actually better the next day! The flavors continue to develop in the fridge. I often make a double batch so we have ready-made lunches for a couple days. It reheats beautifully and makes me feel so organized.
- Don't be afraid to experiment with different vegetable combinations. Sometimes I'll add celery, parsnips, or even some green beans in the last hour. The crockpot is very forgiving - it's hard to mess up as long as you have the basic ratios right.