

Pot Roast Kitchen Game Plan

thefoodieeats.com/pot-roast-recipes

Six recipes. One cut. Pick your method and go.

THE METHODS

FASTEST · ~2 HRS

Instant Pot Pot Roast

Red wine, fresh herbs, homemade gravy. Sear first. Natural release only.

Best leftover move: lasagna or rice bowls

EASIEST · 6-7 HRS

Crock Pot + Cream of Mushroom

3 ingredients. No searing. Add soup after hour 4 for the best gravy.

Best leftover move: sliders or tacos

DEEPEST FLAVOR · 4.5 HRS + BRINE

Oven Pot Roast + Red Wine Gravy

Dry-brine overnight. Hard sear. Low, slow Dutch oven braise.

Best leftover move: lasagna or French dip

TANGIEST · 6-7 HRS

Slow Cooker Mississippi Pot Roast

6 ingredients. No packets, no butter. Peppercorn brine does the work.

Best leftover move: tacos or rice bowls

CREAMY + TANGY · 6-7 HRS

Cream of Mushroom Mississippi

Pulls from both slow cooker versions. Rich gravy, bright finish.

Best leftover move: sliders or lasagna

BEST LEFTOVER MOVE · ~1 HR

Pot Roast Lasagna

Leftover roast + ricotta + gravy as sauce. Rest 15-20 min before cutting.

Pairs best with: Oven or Crock Pot roast

COOK-TIME PLANNER — TARGETING 6PM DINNER

Instant Pot

3:30pm Sear + deglaze · 3:45pm Pressure cook (75 min) · 5:00pm Natural release (30 min) · 5:30pm Veg cook + shred · 6:00pm Serve

Crock Pot · Mississippi · Cream of Mushroom Mississippi

9:30am Season + layer · 1:30pm Add soup / peppers + brine · 5:45pm Shred + serve

Oven

Night before Dry brine · 1:30pm Sear + braise · 5:30pm Rest + shred · 6:00pm Serve

Pot Roast Lasagna (from leftovers)

Assemble · Bake covered 45 min · Uncover 10 min · Rest 15-20 min before slicing

GROCERY LIST — ALL SIX RECIPES

Chuck roast
3-5 lb · all recipes

Yellow onions
4-5 medium

Celery
4-6 stalks · IP + Oven

Garlic
1 head · IP + Oven

Carrots
1 lb · IP only

Red or gold potatoes
1.5 lb · IP only

Thyme
1 bunch · IP + Oven

Rosemary
1 bunch · IP + Oven

Bay leaves
2-3 · IP + Oven

Fresh parsley
small bunch · Lasagna

Dry red wine
1 bottle · IP + Oven

Beef broth
32 oz

Olive oil
2 tbsp

Cornstarch
2 tbsp · IP only

Kosher salt + pepper
to taste

Garlic + onion powder
1/2 tsp each · Lasagna

Cream of mushroom soup
2-4 cans (10.5 oz)

Peppercornis + brine
1-2 jars (16 oz)

Lasagna noodles
9-12 sheets

Whole milk ricotta
15 oz

Mozzarella, shredded
2 cups

Parmesan, grated
1/2 cup

Egg
1 large