



Sign up

...for food inspiration sent straight to your inbox

SIGN ME UP

HOME RECIPES PROMOTIONS FOOD NEWS COOKING BASICS LATEST RECIPES

Home / Recipes / Classic Beef Pot Roast

Search for...

Entire site

Search

Welcome to Food in a Minute

Classic Beef Pot Roast



Serves: 6 - 8 10 minutes prep time 7 - 8 hours on low, cook time

A classic pot roast is hard to beat, with all your favourite vegetables. Slow cooking all day will ensure the meat is tender, juicy, ready when you come home. Don't forget the gravy just like Mum used to make.

Ingredients

2 medium onions, peeled and cut into quarters

1 large kumara (about 400g), peeled and cut into 3cm pieces

2 carrots, peeled and cut into thick rings

1 - 1.2kg piece beef topside or bolar

1 cup beef stock

½ cup red wine (optional)

70g sachet **Wattie's Tomato Paste**

2 bay leaves

1 Tbsp cornflour



Method

1. Turn the slow cooker onto low to preheat. Put the prepared onions, kumara and carrots into the slow cooker.
2. Place the piece of topside, fat side up onto the vegetables.
3. In a jug mix together beef stock, red wine (if using) and **Wattie's Tomato Paste**. Pour over meat. Add bay leaves. Cover. Cook on low for 7-8 hours, until meat is tender.
4. Transfer meat to a serving platter. Place vegetables around the meat. Mix cornflour with a little cold water to a smooth paste. Whisk into the sauce to thicken. Taste sauce and season with salt and pepper if required.
5. Serve with creamy mashed potatoes and seasonal green vegetables.

Tips

Oven cook.

Preheat oven to 160° C. Prepare as for slow cooker but place ingredients in an ovenproof dish. Cover. Place in the oven and cook for 2 ½ - 3 hours until meat is tender.

Recipe Finder

Ingredient...

Ingredient...

Ingredient...

Recipe Type...

Please Select...

Please Select...

Go



Shawamas



Sweet Kumara and Corned...



Beef and Bean Casserole



Thai Scented Burgers

Add to My Cookbook

Email to a friend

Print recipe

Bookmark & Share



Rate and Review

[Log in](#) or [create a user account](#) to comment.

0 Ratings



Search for...

- About Us
- Contact Us
- Join Food in a Minute
- Legal
- Wattie's Homepage
- Our Partners

NUTRITION

- Articles
- Healthy Pick
- Nutrition FAQs

COOKING BASICS

- Tips
- Glossary
- How To Videos

NEWS & UPDATES

- Frequently Asked Questions

COMPETITIONS & PROMOS

Get 50 cents off any one of the Wattie's Creations® Cooking Sauce range

Rate and Review for your chance to WIN!

