



Instant Pot Pot Roast

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

Instant Pot pot roast is a tasty family favorite combining beef chuck red potatoes carrots and herbs cooked together in one easy pressure cooker pot

Ingredients

- - 1 teaspoon salt - 1 teaspoon dried marjoram - 1 teaspoon dried rosemary - 1 teaspoon garlic powder (Optional) - 1 teaspoon onion powder - ½ teaspoon ground black pepper - ½ teaspoon paprika (Optional) - 1 (3 pound) beef chuck roast
- or more to taste - 1 tablespoon vegetable oil - 1 pound baby red potatoes - 4 large carrots
- chopped into large chunks - 1 large yellow onion
- sliced - 4 cups beef broth - 2 tablespoons Worcestershire sauce

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Sauté function. Combine salt
2. marjoram
3. rosemary
4. garlic powder
5. onion powder
6. black pepper
7. and paprika in a small bowl. Rub mixture all over roast to coat all sides. Dotdash Meredith Food Studios
Drizzle oil into the preheated pot. Wait 30 seconds
8. then place roast into the pot; do not move the meat
9. allowing it to sear for 3 or 4 minutes. Turn the roast and sear again
10. 3 to 4 minutes. Repeat until all sides are browned
11. about 15 minutes total. Dotdash Meredith Food Studios Add potatoes
12. carrots
13. and onion to the pot. Dotdash Meredith Food Studios Pour in broth and Worcestershire sauce. Dotdash
Meredith Food Studios Close and lock the lid; set vent to sealing. Select high pressure according to
manufacturer's instructions; set timer for 60 minutes for a 3-pound roast or 80 minutes for a 5-pound roast.
Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according
to manufacturer's instructions for 10 minutes. Release remaining pressure carefully using the quick-release
method according to manufacturer's instructions
14. about 5 minutes. Unlock and remove the lid. Transfer roast
15. potatoes
16. carrots
17. and onions to a platter for serving. Recipe Tip If you use baby carrots
18. set the timer for 10 minutes less than the recipe calls for
19. and leave the carrots out of the pot. Once the pressure cooking is finished
20. add the baby carrots to the pot and set the timer for 10 more minutes.