



Kitchen Cheat Sheet: French Onion Pot Roast

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Tips and Time Savers

- After cooking, combine 1-2 tbsp cornstarch and 1-2 tbsp of the broth in a small bowl. Whisk into a paste. Add the remaining broth and cornstarch mixture into a pan and simmer, whisking to thicken it into gravy.
- Raw beef is only good in the fridge for three to five days, so use it quickly. If it starts looking gray or slimy, it might have gone bad.
- Use paper towels to blot off any extra moisture from the beef. This'll help the onion soup mix stick better, resulting in a more flavorful roast.
- Your grocery store might call round roast by another name: rump roast.
- Some meat experts say that scoring the sides and top of the roast with a knife before rubbing it with the seasoning can make it taste more flavorful and tender.
- Serve slow cooker French onion pot roast with Minute rice or microwave mashed potatoes and microwave veggies for a super fast, hearty meal.

Storage

This recipe tastes just as good when you cook as it does the next day... and the day after that! Let the leftover pot roast cool a little bit, then transfer it to an airtight container. It'll keep in the fridge for 3 to 4 days or the freezer for up to 3 months.

Let frozen leftovers thaw overnight in the refrigerator. Then, warm it up on the stovetop (for larger quantities) or heat individual portions in the microwave until hot.

Leftovers make GREAT sandwiches!

Variations

1. Add extra savory flavor—swap out some of the beef broth for red wine.
2. Any type of white or yellow onion will do the trick. Choose sweet onions if you want a slightly more caramelized taste.
3. Switch it up by tossing in your favorite herbs, like thyme or rosemary.
4. Toss in some baby carrots, celery, and/or potatoes to make an easy, one-pot meal.
5. Lean into the French onion flavor by stirring in gruyere cheese at the end until it melts.

FAQs

What's the difference between beef chuck and round roast?

Beef chuck is a little fattier, so it'll be more flavorful. However, the difference between beef chuck and round roast isn't major, so you can use either interchangeably, and they'll both be delicious.

How do I make a tender pot roast?

It's important to give pot roast enough time to cook, which breaks down the tough connective tissues. Longer cook times work best with beef roasts, so using a slow cooker for 8-10 hours is perfect!

Do I need to season the meat before adding the onion soup packet?

Depends on your salt tolerance. The onion soup mix is high in salt but if you know you like things on the saltier side then go ahead. I also usually rub some onion powder into the meat before cooking.

Can I make French onion pot roast in a Dutch oven?

Sure, you can make this slow cooker pot roast recipe in a heavy Dutch oven that has a tight-fitting lid—if no lid, use aluminum foil.

Combine all the ingredients as written. Cover and bake at 325 degrees F for two to three hours or until the meat is tender.

Leftovers?

Leftover pot roast is super versatile, and the French onion flavor complements so many other meals:

- Roast beef sandwiches on chewy [Cornmeal Rolls](#)
- Stuff into loaded baked potatoes
- [Shepherd's Pie](#)
- Beefy French onion pasta
- French onion beef nachos

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

Kitchen crush alert:

I used the older version in my video, but this Ninja Foodi PossibleCooker PRO is the glow-up you actually want on your counter. It slow cooks, steams, bakes, roasts, and pretty much replaces half the pots in your kitchen. Bonus? The nonstick pot is oven-safe up to 500°F, and it even comes with its own spoon so you can stop raiding your silverware drawer. Basically, it's the “one-pan wonder” that makes you look like you planned dinner on purpose.

 [Grab yours here before it sells out.](#)