



# Pot Roast Stuffed Twice Baked Potato Recipe

## The Story of a Happy Accident

I first made this dish on a very cold Tuesday. I had leftover pot roast from Sunday supper. I also had too many potatoes. I thought, why not put them together? I still laugh at that.

It turned into my grandson's favorite meal. He said it was like two dinners in one. That is the best kind of kitchen magic. It makes a happy mess.

## Why a Slow Roast Matters

Do not rush the pot roast. Let it take its time in the oven. The slow heat

makes the meat so tender. It will fall apart with just a fork.

This matters because good food is about patience. When you wait, you get the best flavor. The whole house will smell amazing. That is part of the fun.

## **The Best Part: The Gravy**

Do not skip making your own gravy. It is easier than you think. You just mix broth with the good bits from the pan. It makes everything rich and shiny.

I love that moment when it thickens. It feels like a little victory. What is your favorite food to put gravy on? I would love to know.

## **Building Your Potato Boat**

Be gentle when you scoop the potato. You want a strong shell for your filling. Think of it like making a little boat. This boat will carry all the good stuff.

Mixing the potato with cream cheese is my secret. It makes it so smooth. *Fun fact: The skin is the most nutritious part of the potato!* So we eat the whole thing.

## **Bringing It All Together**

Now for the fun part. You fill the potato with the creamy mix. Then you make a little well in the center. This is where the juicy pot roast goes.

The last bake in the oven warms it all through. The top gets a little crispy. Does your family like crispy tops or soft ones? Mine always argues about it.

## A Meal That Feels Like a Hug

This meal matters because it brings people to the table. It is hearty and comforting. It tells everyone that they are home. Food can do that.

See also Poor Man Husband Casserole

It is also a clever way to use leftovers. You can turn one meal into a whole new one. What is your favorite leftover makeover? Share your ideas with me.

## Ingredients:

Ingredient	Amount	Notes
Chuck Roast	3-4 pounds	Smaller if possible
Olive Oil	2 tablespoons	
Butter	1 tablespoon	
Sea Salt	1 tablespoon	
Pepper	2 teaspoons	
Large Potatoes	6	For baking
Canola Oil	1 tablespoon	
Kosher Salt	2 teaspoons	
Cornstarch	2 tablespoons	For gravy
Kosher Salt	½ teaspoon	For gravy
Beef Broth	1 cup	For gravy
Cream Cheese	4 ounces	Room temperature
Sour Cream	4 ounces	Room temperature
Salted Butter	2 tablespoons	Melted
Salt	½ teaspoon	For filling
Parsley		For garnish



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### A Cozy Kitchen Memory

My kitchen always smells best on a slow Sunday. The scent of a pot roast fills every corner. It reminds me of my own grandma's house. She taught me this recipe on a snowy afternoon. I still laugh at that. I was so worried about getting it just right.

This dish turns two humble foods into something magical. A fluffy potato and tender roast become one. Doesn't that smell amazing? It is like a warm hug on a plate. Let me walk you through it. We will take our time, just like she did with me.

#### Step 1

First, let your roast get cozy with the salt and pepper. Do this before it even sees the oven. Heat some oil and butter in your big, heavy pot. Now, give that roast a good sear on all sides. This locks in all the wonderful juices. (A hard-learned tip: pat your roast dry first. It will brown so much better!)

#### Step 2

Cover the pot and let it cook low and slow for hours. You will know it is done when the meat just falls apart. Be patient, my dear. Good things take time. Now, let's make a simple gravy from the juices in the pot. Just stir the broth and cornstarch right in.

See also [Healthy Strawberry Banana Muffins](#)

## Step 3

While the roast rests, prepare your potatoes. Prick them with a fork so they do not get too steamy. Rub them with oil and salt for a perfect, crispy skin. Bake them until they are soft and happy. Can you guess what makes the potato skins so crispy? Share below!

## Step 4

Now for the fun part! Carefully scoop out the potato insides. Save the skins, they are our little boats. Mash the potato with cream cheese, sour cream, and our reserved gravy. This makes the filling extra special and creamy.

## Step 5

Fill your potato boats with the fluffy mixture. Make a little well in the center. Pile that juicy shredded pot roast right on top. Pop them back in the oven to get warm and bubbly. The final result is pure comfort. It is worth every minute.

**Cook Time** 4-5 hours

**Total Time** 4 hours 30 minutes

**Yield** 6 servings

**Category** Dinner, Comfort Food

## Let's Get Creative!

This recipe is wonderful as it is. But you can also make it your own. I love to play with different flavors. It keeps things exciting in the kitchen. Here are a few ideas I have tried over the years.

## BBQ Twist

Swap the gravy for your favorite barbecue sauce. Mix it right into the shredded beef. It gives a sweet and smoky flavor.

## Veggie-Packed

Sauté some mushrooms and onions. Mix them into the potato filling. It is a great way to add more vegetables.

## Italian Style

Use shredded roast beef from an Italian beef sandwich. Top with a little giardiniera for a nice, spicy crunch.

Which one would you try first? Comment below!

## How to Serve Your Masterpiece

This meal is quite filling all on its own. But a simple side can make it perfect. I love a bright, crisp salad with a tangy vinaigrette. It cuts through the richness beautifully. Some steamed green beans also work wonderfully. They add a lovely color to your plate.

For drinks, I have two favorites. A cold glass of apple cider is so refreshing. For the grown-ups, a dark red wine like a Malbec is just right. It sips nicely with the hearty beef. Which would you choose tonight?

See also [Creamy Cheeseburger Orzo Skillet Recipe](#)



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### Storing Your Cozy Creation

Let's talk about keeping these potatoes tasty for later. Cool them completely before storing. They will last in the fridge for about three days. You can also freeze them for a month.

I remember my first time freezing them. I was so proud of my batch. It felt wonderful to have a ready-made meal on a busy night. This is why batch cooking matters so much. It gives you a hug on a hard day.

To reheat, just warm them in a 350°F oven. This keeps the skin crispy. The microwave works, but the skin gets soft. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. Do not worry. Here are some easy fixes. If your potato skins tear, just patch them with extra mash. They will bake together just fine.

Is your gravy too thin? Mix a little more cornstarch with cold broth. Then stir it in. I once made soup instead of gravy. This trick saved our dinner. Getting the texture right matters. It makes the whole dish feel special.

If the meat is tough, it needs more time. Cook it until it shreds easily with a fork. Being patient matters for flavor and tenderness. **Which of these problems have you run into before?**

## Your Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is. Just check your beef broth label to be sure.

**Q: Can I make it ahead?** A: Absolutely. Assemble the potatoes a day before. Then just bake them when you are ready.

**Q: What if I do not have sour cream?** A: Plain Greek yogurt works beautifully as a swap.

**Q: Can I make a smaller portion?** A: Of course. Just use a smaller roast and fewer potatoes.

**Q: Any optional add-ins?** A: A little shredded cheddar cheese in the filling is lovely. **Which tip will you try first?**

\*Fun fact: The chuck roast is from the cow's shoulder. This is why it becomes so tender with slow cooking.\*

## From My Kitchen to Yours

I hope this recipe brings warmth to your table. It is a hug in food form. I love seeing your kitchen creations.

It makes my day to see your family enjoying a meal. Please share your pictures with me. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

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