



Long Livo

Crockpot French Dip Sandwiches – Easy Quick Recipe

15 min
Prep time

4
Servings

6 h
Cook time

Easy
Difficulty

6 h 15 min
Total time

American
Cuisine

Ingredients

Main Ingredients

- ☐ 2 lbs beef chuck roast, trimmed
- ☐ 1 large onion, sliced
- ☐ 2 cups low-sodium beef broth
- ☐ 1/4 cup Worcestershire sauce

- ☐ 1 tsp dried thyme
- ☐ 4 soft rolls or baguette sections
- ☐ 4 slices Swiss cheese

Optional Add-Ons

- ☐ Sliced mushrooms
- ☐ Shredded carrots

Instructions

- 1 Season the beef with salt and pepper, then place it in the crockpot.
- 2 Add the sliced onion, beef broth, Worcestershire sauce, and thyme over the roast.
- 3 Cover and cook on low for 6 hours, or until the meat pulls apart easily.
- 4 Shred the beef with two forks, stir back into the broth, and keep warm.
- 5 Toast the rolls lightly, top each with a slice of Swiss cheese, and let it melt.
- 6 Serve the sandwich with a bowl of hot broth for dipping; enjoy the comforting steam.

Nutrition per serving

540 kcal

Calories

38 g

Protein

34 g

Carbs

28 g

Fat

Tips & notes

- If the broth seems thin, simmer it uncovered for a few minutes to concentrate the flavor.
- Feel free to add a splash of red wine for extra depth, just be sure to let the alcohol evaporate.
- For a cheesy twist, try provolone or mozzarella instead of Swiss.