Treasure Barrel

Crockpot French Dip Sandwiches

Slow-cooker French dip sandwiches with tender beef, melted cheese, and a savory dip – ideal for a warm,

15 min	6 h	6 h 15 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck roast, trimmed and cut into large chunks
- [ ] 1 large onion, sliced
- [ ] 3 cloves garlic, minced
- [ ] 2 cups low-sodium beef broth
- [ ] 1/4 cup red wine (optional, can omit)
- [ ] 2 tbsp Worcestershire sauce
- [ ] 1 tsp Italian seasoning
- [ ] 1 tsp black pepper
- [ ] 1 tbsp lemon juice
- [ ] 4 sturdy sandwich rolls
- [ ] 8 slices provolone cheese

Instructions

1. Pat the beef dry, season with pepper and a pinch of salt, then brown in a hot skillet with a drizzle of oil until each side is deep golden.
2. Transfer the meat to the crockpot; add sliced onion, minced garlic, broth, red wine (if using), Worcestershire, Italian seasoning, and lemon juice.
3. Cover and cook on low for 6-8 hours, or until the meat pulls apart easily with a fork.
4. Remove the roast, shred with two forks, and stir it back into the broth. Toast the rolls, place shredded beef on each, top with provolone, and melt under a broiler for 2-3 minutes.
5. Serve the sandwiches with a small bowl of the hot broth for dipping. Enjoy the comforting aroma.

Nutrition per serving

480 kcal	32 g	35 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a little heat, stir in a pinch of cayenne with the broth.
- For extra richness, add a tablespoon of butter to the broth before serving.
- Use fresh herbs for a brighter flavor boost.