

Treasure Barrel

French Dip Sliders – Easy Party Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs beef chuck roast, cut into 1-inch cubes
- [ ] 8 small soft baguette rolls
- [ ] 4 slices Swiss cheese
- [ ] 2 large onions, thinly sliced
- [ ] 2 cups low-sodium beef broth
- [ ] 1 tbsp honey
- [ ] 2 tbsp butter
- [ ] 1 tsp dried thyme
- [ ] Salt and pepper to taste

Instructions

1. Pat the beef cubes dry, season with salt and pepper, then heat butter in a heavy pot over medium-high heat.
2. Brown the beef in batches until all sides are caramelized; set aside.
3. Add the sliced onions to the same pot, lower the heat, and let them cook slowly, stirring occasionally, until they turn deep amber—about 15 minutes.
4. Return the beef to the pot, pour in the broth, stir in honey and thyme, then simmer gently until the beef is fork-tender, about 20 minutes.
5. While the beef simmers, split the rolls, toast them lightly, and place a slice of cheese on each bottom half; let the cheese melt from the residual heat.
6. Spoon generous portions of the beef and onions onto the cheesy rolls, drizzle a little broth over each, and serve the remaining broth in a small bowl for dipping.

Nutrition per serving

420 kcal	30 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the broth warm but not boiling to preserve its silky texture.
- If you prefer a spicier note, add a pinch of smoked paprika with the thyme.
- For extra richness, finish with a splash of heavy cream in the broth.