

Foodnity Recipes

Crockpot French Dip Sandwiches – Easy Slow Cooker Recipe

20 min Prep time	**8 h** Cook time	**8 h 20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs beef chuck roast, trimmed
- [ ] 1 large sweet onion, thinly sliced
- [ ] 2 cups low-sodium beef broth
- [ ] 1/4 cup dry sherry (optional)
- [ ] 2 tbsp Worcestershire sauce
- [ ] 2 sprigs fresh thyme
- [ ] Salt and pepper to taste

For the Sandwich

- [ ] 4 soft sandwich rolls
- [ ] 4 slices Swiss cheese
- [ ] 2 tbsp butter (for toasting rolls)

Instructions

1. Season the chuck roast generously with salt and pepper; if you like, brown it in a skillet for a few minutes on each side to develop a deeper flavor.
2. Place the sliced onion at the bottom of the crockpot, then lay the seasoned beef on top.
3. Mix beef broth, dry sherry, Worcestershire sauce, and thyme; pour over the meat, covering it just enough.
4. Cover and cook on low for 6-8 hours, or until the meat pulls apart easily.
5. Remove the beef, shred with two forks, and set aside; strain the broth and skim excess fat, reserving the liquid for dipping.
6. Warm the rolls in a skillet with butter until lightly toasted; top each with a slice of Swiss cheese and layer shredded beef.
7. Serve the sandwiches with small bowls of the hot broth for dipping; enjoy the comforting combination.

Nutrition per serving

480 kcal	32 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the broth seems thin, simmer it on the stove to reduce and concentrate flavors.
- For extra aroma, add a cracked peppercorn and a bay leaf during cooking.
- You can freeze the shredded beef and broth separately for future meals.