

Foodnity Recipes

Roast Beef Sliders With Tomato Basil Sauce

10 min Prep time	**15 min** Cook time	**25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Sliders

- [ ] 12 brioche slider buns
- [ ] 1 lb (450 g) thinly sliced roast beef (pre-cooked)
- [ ] 12 slices provolone cheese (optional)
- [ ] 2 tbsp Dijon mustard (optional)
- [ ] 1 tbsp mayonnaise (optional)

Tomato Basil Sauce

- [ ] 1 cup crushed tomatoes (canned)
- [ ] 1/4 cup fresh basil leaves, finely chopped
- [ ] 1 clove garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1/2 tsp sugar (optional)
- [ ] Salt and freshly ground black pepper, to taste

Instructions

1. First, let's get the oven warming up to 350°F (175°C). While that's happening, just lightly grease your baking sheet with a bit of butter or cooking spray so nothing sticks.
2. In a small saucepan, stir together the crushed tomatoes, chopped basil, minced garlic, olive oil, sugar, salt, and pepper. Keep it over medium-low heat, stirring every now and then for about 10 minutes. Honestly, it's just until those flavors meld together and the sauce gets a little thicker.
3. While that sauce is simmering away, slice your slider buns in half. If you're feeling like it, go ahead and spread a thin layer of Dijon mustard or mayonnaise on the cut sides.
4. Now, place a slice of provolone cheese on the bottom bun of each slider. Well, you can skip this if you prefer a dairy-free option, and that's just fine.
5. Layer 2–3 thin slices of roast beef on each cheese-topped bun. I like to let the meat rest right against the cheese for a better melt.
6. Pour a generous spoonful of that tomato basil sauce over the beef. Let it pool around the edges—that's the secret to keeping things moist.
7. Cap each slider with the top bun and give them a gentle press to make sure everything stays tucked in.
8. Arrange your sliders on the baking sheet and loosely cover them with aluminum foil. This just keeps them warm and cozy while they bake.

9 Pop them in the oven for 5–7 minutes. You're looking for the cheese to be melted and the sliders to be heated all the way through.

10 Remove them from the oven and let them cool for just a minute—don't rush it! Then transfer them to a platter and serve them while they're hot.

Nutrition per serving

310 kcal	19 g	22 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Toast your buns first to avoid sogginess
- Add red pepper flakes for a bit of a kick
- Mix mozzarella with provolone for an even gooier cheese melt