

Choco Fever Dream

Crockpot French Dip Sandwiches – Easy Quick Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**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	38 g	34 g	28 g
Calories	Protein	Carbs	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.