Plate Dream

Crockpot French Dip Sandwiches – Easy Comfort Food

A cozy, easy-to-make crockpot French dip sandwich perfect for relaxed evenings.

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

Ingredients

Main Ingredients

- [ ] 2 lb beef chuck roast, trimmed
- [ ] 4 cup low-sodium beef broth
- [ ] 2 tbsp Worcestershire sauce
- [ ] 1 tsp onion powder
- [ ] 1 tsp garlic powder
- [ ] 1 tbsp balsamic vinegar
- [ ] 1 tsp honey
- [ ] 4 soft hoagie rolls

For the Au Jus

- [ ] 1 cup beef broth (reserved from cooking)
- [ ] 2 tbsp melted butter
- [ ] Salt and pepper to taste

Instructions

1. Place the chuck roast in the crockpot, then pour the 4 cups of broth over it, followed by Worcestershire, onion powder, garlic powder, balsamic, and honey.
2. Cover and cook on low for 6-7 hours, or until the meat is fork-tender and easily shreds.
3. Remove the roast, shred it with two forks, and return the meat to the pot, stirring to coat with the cooking juices.
4. In a small saucepan, combine 1 cup reserved broth with melted butter, season with salt and pepper, and heat until warm.
5. Slice the rolls, toast them lightly if desired, then pile the shredded beef onto each roll.
6. Serve each sandwich with a small bowl of the warm au jus for dipping. Enjoy the comforting aroma.

Nutrition per serving

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

Tips & notes

- If you prefer a richer flavor, add a splash of red wine to the crockpot.
- The jus can be thickened with a little cornstarch slurry if you like a denser dip.
- Pair with a light salad to cut the richness.