

Plate Dream

French Dip Sliders – Easy Dinner Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef roast, thinly sliced
- [ ] 12 mini brioche rolls
- [ ] 4 slices provolone cheese
- [ ] 2 cups beef broth
- [ ] 1 small onion, thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp Worcestershire sauce
- [ ] 1 tsp Dijon mustard (optional)
- [ ] 2 tbsp butter, melted

For the Au Jus

- [ ] 2 cups low-sodium beef broth
- [ ] 1/4 cup water
- [ ] 1 tbsp soy sauce
- [ ] 1 tsp rosemary, chopped

Instructions

1. In a skillet over medium heat, melt 1 tbsp butter and sauté the sliced onion and garlic until fragrant, about 3 minutes.
2. Add the thinly sliced beef and quickly sear for 2 minutes, just to brown the edges.
3. Stir in 2 cups beef broth, Worcestershire sauce, and rosemary. Reduce heat and let it simmer gently for 10 minutes, skimming any foam.
4. While the broth simmers, split the mini rolls and brush the tops with melted butter; toast lightly in a separate pan until golden.
5. Place a slice of provolone on each bottom half, top with a few strips of beef, drizzle a tiny spoonful of the simmering jus, and cover with the toasted top. Serve each slider with a small ramekin of warm broth for dipping.

Nutrition per serving

420 kcal	30 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the broth at a gentle simmer; a rolling boil can make it bitter.
- If you prefer more sauce, increase the broth quantity by 1/2 cup.
- For extra flavor, finish the broth with a splash of sherry vinegar before serving.