

10 minute French Dip Sandwiches by Lynn's Recipes



Lynn demonstrates how to make a quick French Dip Sandwich. These would be perfect for lunch or a quick dinner. Pair with oven fries and a green salad and it makes a complete meal. Adapted from eatathomecooks.com.

Ingredients:

- 1 can beef broth
- 1 pound of deli roast beef, sliced
- 4 hoagie rolls
- Mayonnaise
- Italian seasoning
- Provolone Cheese, sliced

Pour the beef broth in a large skillet over high heat. When the broth starts to boil, reduce heat to medium and add the roast beef and cover. Let warm for about 5 minutes.

Meanwhile, preheat the oven broiler. Slice rolls in half and place them on a baking sheet, cut side up. Spread desired amount of mayonnaise on the top side of the buns and sprinkle with Italian seasoning.

When the roast beef is warm, remove it from the broth, using a slotted spoon or tongs and divide between the rolls. Lay two slices of cheese over the roast beef on each roll.

Broil for 2-3 minutes, until the bread is toasted and the cheese is melted.

Place the extra beef broth in a bowl and serve alongside for dipping.

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