



Slow Cooker Shaved Beef French Dip

Prep: 15 minutes

Slow Cook: 1½ hours • Serves: 4

- 1 can (14.5 ounces) beef broth
- 1 bay leaf
- 1 garlic clove
- 1 medium yellow onion, halved and sliced
- 1 tablespoon Italian seasoning
- ¼ teaspoon ground black pepper
- ¼ cup mayonnaise
- ¼ cup sour cream
- 2 tablespoons refrigerated prepared horseradish
- 1¼ pounds shaved sirloin steak
- 4 hard-crustured hoagie rolls, split lengthwise in half
- 2 tablespoons unsalted butter

1. In 2-quart slow cooker, cook broth, bay leaf, garlic, onion, Italian seasoning and pepper, covered, on high 1½ hours or on low 3 hours or until onions are tender.

2. In small bowl, stir mayonnaise, sour cream and horseradish; cover and refrigerate until ready to serve.

3. Preheat oven to 350°. Strain onions and juices through fine-mesh strainer into bowl; cover onions to keep warm. Return broth mixture to slow cooker; add steak and cook, covered, on high 5 minutes or until steak is cooked through.

4. Spread cut sides of rolls with butter and place cut side up on rimmed baking pan; bake 5 minutes or until toasted.

5. With tongs, transfer steak to bottom halves of rolls; evenly top with onions and ladle some broth mixture over steak. Close sandwiches; serve with horseradish sauce and bowls of remaining broth mixture.

Approximate nutritional values per serving:

619 Calories, 35g Fat (12g Saturated), 120mg Cholesterol, 843mg Sodium, 39g Carbohydrates, 1g Fiber, 33g Protein