

Fast French Dip Sandwiches



Serve your family their new favorite sandwich. Savory roast beef, melted Provolone and au jus are delicious, without a lot of work.

Ingredients

1	Can	Beef Broth
1 1/2	Pounds	Roast Beef, thinly sliced
4		Hoagie Rolls, sliced lengthwise
8	Slices	Provolone Cheese



Instructions

1. Heat oven to broil. In a stock pot, heat beef broth. Add the roast beef to broth.
2. On a baking sheet, lay out split rolls. Using tongs, add the meat to the rolls. Add 2 slices provolone to each sandwich.
3. Bake the sandwiches under the broiler for 1-2 minutes, until cheese just starts to melt. Pour extra broth in small bowls and serve with sandwiches.