

# LAY'S® French Beef Dip Sandwich

## Ingredients

- 2 lb chuck beef roast
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp butter, divided
- 2 tbsp vegetable oil, divided
- 1 large onion, sliced
- 2 cloves garlic, minced
- 2 tbsp chopped fresh rosemary
- 2 tbsp chopped fresh thyme
- 6 cups beef broth
- 1 cup Lay's® French Onion Dip divided
- 6 french rolls, split
- 12 slices provolone cheese

## How to make it

1. Season roast all over with salt and pepper.
2. Into large high-sided skillet set over medium-high heat, add half the butter and half the oil. Stir to melt butter and combine. Add roast and sear for 6 to 10 minutes, turning once, or until deep golden brown and evenly seared on both sides. Remove from skillet and let stand.
3. Add remaining butter and remaining oil to skillet. Add onion and cook, stirring occasionally, for 18 to 20 minutes or until very tender and deep golden brown. Stir in garlic, rosemary and thyme; cook, stirring, for 1 minute or until fragrant.
4. Add broth and bring to a boil. Return beef to skillet and reduce to a simmer over medium-low heat. Cover and cook for 2 ½ to 3 hours or until beef is very tender and falls apart easily when pulled with fork.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	3 hrs and 20 min	3 hrs and 45 min	6

## Made with



Lay's® French Onion Dip

5. Using tongs, transfer beef to large bowl. Using 2 forks, shred beef. Add 1 cup broth mixture and stir to combine.
6. Spread half the LAY'S® French Onion Dip evenly among rolls. Fill each with 1/2 cup beef mixture. Divide onions from cooking liquid among rolls. Top evenly with cheese.
7. To grill pan or large skillet set over medium heat, add sandwiches. Toast, turning once, for 2 to 4 minutes or until cheese has melted and bread is golden and lightly crispy.
8. Transfer 1 cup remaining broth mixture to small serving bowl. Serve broth mixture with sandwiches and LAY'S® French Onion Dip for dipping.