

Helergon Kitchen

Easy French Dip Sliders Recipe

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

Ingredients

Main Ingredients

- [ ] 1.5 lb beef chuck roast, trimmed
- [ ] 12 mini brioche buns
- [ ] 2 tbsp butter
- [ ] 1 medium onion, thinly sliced
- [ ] 1 cup low-sodium beef broth
- [ ] 4 slices provolone cheese

For the Dipping Sauce

- [ ] 1 cup beef broth (extra for extra dip)
- [ ] 1 tsp Worcestershire sauce
- [ ] 1 tsp horseradish (optional)
- [ ] Salt and pepper to taste

Instructions

1. Season the roast with salt and pepper, then sear in a hot skillet with 1 tbsp butter until all sides are brown.
2. Add sliced onion and 1 cup beef broth to the pan, cover, and simmer on low for 20-25 minutes until the meat is fork-tender.
3. Remove the roast, let it rest a few minutes, then shred with two forks while still warm.
4. Toast the brioche buns cut side down in a skillet with the remaining butter until golden.
5. Assemble each slider: a spoonful of shredded beef, a slice of provolone, and a dab of horseradish cream if desired, then place the top bun.
6. Serve sliders on a platter with a bowl of warm au jus for dipping.

Nutrition per serving

420 kcal	28 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the broth warm on low heat; it makes dipping effortless.
- If you prefer a spicier kick, add a pinch of cayenne to the au jus.
- Feel free to swap provolone for Swiss or cheddar based on preference.