

Zucchini Bread Recipes

Easy French Dip Sliders Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb beef roast, thinly sliced
- [ ] 12 mini brioche rolls
- [ ] 4 oz Gruyère cheese, sliced
- [ ] 2 cups low-sodium beef broth
- [ ] 1 tbsp olive oil
- [ ] 1 tsp dried thyme
- [ ] 1/2 tsp garlic powder
- [ ] 1 tsp honey
- [ ] Freshly ground black pepper, to taste

Optional Garnish

- [ ] Fresh thyme leaves
- [ ] Thinly sliced caramelized onions

Instructions

1. Heat olive oil in a large skillet over medium-high heat; add the beef slices, season with pepper, and sear for 1–2 minutes per side until just browned.



2. Pour in the beef broth, add thyme, garlic powder, and honey; bring to a gentle simmer and let the flavors meld for 5 minutes.



3. While the broth simmers, split the mini rolls and toast them lightly, cut side down, until golden.



4. Place a slice of Gruyère on each toasted roll half, then layer a few pieces of the seared beef on top.



5 Serve the assembled sliders with a small bowl of warm broth for dipping; garnish with fresh thyme or caramelized onions if desired.



Nutrition per serving

420 kcal	28 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the broth warm but not boiling; it should coat the sliders gently.
- If using a lean cut of beef, add a splash more broth to retain moisture.
- Adjust honey to taste; a little goes a long way.