

Easy French Dip Sandwiches



Servings: 4

*1 can beef consomme, 10.5 oz;
1 cup water
1 pound thinly sliced deli roast beef
8 slices provolone cheese
4 hoagie rolls, split lengthwise*

Preheat oven to 450°. Open up the hoagie rolls and lay out on a baking sheet.

Heat beef consomme and water in a medium sauce pan over medium-high heat to make a rich beef broth. Place the roast beef in the broth for three minutes. Arrange meat on the hoagie rolls and top each with 2 slices provolone.

Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt.

Serve the sandwiches with small bowls of the broth for dipping.

Per Serving (excluding unknown items): 1143 Calories; 73g Fat (57.6% calories from fat); 77g Protein; 44g Carbohydrate; 2g Dietary Fiber; 182mg Cholesterol; 3013mg Sodium. Exchanges: 2 1/2 Grain(Starch); 8 1/2 Lean Meat; 8 1/2 Fat.