

Italian Beef Sandwiches

Ingredients

- 1 Shorthorn roast
- 1 package italian dressing mix
- 1 tbsp garlic powder
- 2 tbsp red pepper flakes 3 tbsp italian seasoning
- 1/2 jar pepperoncini peppers
- 4-6 cups beef broth
- Sub rolls Salt & pepper to taste

Optional toppings: provolone cheese,

pepperoncini peppers

TOTAL RECIPE TIME: 6+ hours Instructions TOTAL PREP TIME: 10-15 minutes TOTAL SERVINGS: 4-6

- 1. Add the roast to your slow cooker.
- 2. Sprinkle all the seasonings and the dressing mix over the top of the roast.
- Pour broth over the roast.
- 4. Add 1/2 of a jar of pepperoncini peppers, including the juice.
- 5. Cook on low 6-8 hours or until roast shreds easily with a fork. Adjust your time depending on roast size.
- 6. Once shredded, add to toasted rolls with optional toppings. Use remaining juice to dip sandwiched if desired!