

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

French Dip

Date:

Additional Ingredients:

- 2 cups Water

For Serving:

- Hoagie Rolls
- Provolone Cheese

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Add 2 cups of water and cook on low for 6-8 hours or on high for 5-6 hours until meat is fall apart tender.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker and add 2 cups of water.
- Turn the pressure to high and cook for 55 minutes, natural pressure release.

Additional Instructions:

- Shred meat and return to pot to soak in juices a few minutes prior to serving.
- Slice open hoagie rolls and brush with olive oil and lightly toast bread. Place two slices of provolone cheese on toasted bread and return to the oven to melt the cheese.
- Place meat mixture on bread to make a sandwich.
- Ladle out some of the broth and serve in a little bowl with each sandwich for dipping (Can skim some of the fat off of the broth and discard prior to serving)
- Serve topped with caramelized onions with a side of roasted potatoes, pasta salad, fries, or side salad.