JANE SMITH LIFESTYLE

# Crockpot Italian Beef Sandwiches

Prep: 15 min | Cook: 8 hr | Serves: 8



A chuck roast simmered low and slow in Italian seasoning and pepperoncini, shredded and piled onto hoagie rolls with melted provolone — this is the dinner I make when I want everyone fed with almost no hands-on effort at all.

## Ingredients

- 3 lb chuck roast
- 1 packet Italian dressing seasoning mix
- 1 cup beef broth
- 1/2 cup pepperoncini, sliced, plus 2 tbsp brine
- 1 tsp garlic powder
- 8 hoagie rolls
- 8 slices provolone cheese

## Directions

1. Place chuck roast in a slow cooker and sprinkle with Italian seasoning mix and garlic powder.
2. Pour in beef broth and pepperoncini with brine.
3. Cover and cook on low 8 hours, until the beef shreds easily with a fork.
4. Shred beef directly in the slow cooker, tossing with the juices.
5. Pile onto hoagie rolls, top with provolone, and broil 1–2 minutes until cheese melts.

### Jane's Note

Shred the beef directly in the slow cooker rather than on a cutting board — it stays juicier when it's tossed right back into all those flavorful cooking juices.

This is one of my favorite things to serve for a game day gathering, since the slow cooker keeps everything warm and guests can build their own sandwiches whenever they're ready.

Can I make this ahead? Yes — the beef can be made a day ahead and reheated gently in its juices, then piled onto fresh rolls. Can I use a different cut of beef? Yes — a bottom round roast works well in place of chuck roast.

Storage: Refrigerate in an airtight container for 3–4 days; reheat gently.

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