

Crockpot Italian Beef Sandwiches

INGREDIENTS

- 3 lb chuck roast
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper
- 1½ tsp Italian seasoning
- 1 tsp garlic powder

Crockpot Mixture

- 2 cups low-sodium beef broth
- 1 tbsp Worcestershire sauce
- 2 tbsp pepperoncini juice
- 5 garlic cloves, minced
- 2 tsp Italian seasoning
- ½ tsp onion powder
- ½ tsp crushed red pepper flakes (optional)
- 6-8 pepperoncini peppers
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 medium yellow onion, sliced

For Serving

- 5 soft hoagie rolls
- 8 slices provolone cheese
- Fresh basil
- Shaved parmesan
- Extra pepperoncini
- Optional: arugula tossed with lemon juice + olive oil

DIRECTIONS

1. Pat chuck roast dry and season all over with salt, pepper, Italian seasoning, and garlic powder.
2. Heat olive oil in a skillet over medium-high heat. Sear roast 2-3 minutes per side until browned, then transfer to crockpot.
3. Add sliced peppers and onions around the roast.
4. Pour in beef broth, Worcestershire sauce, and pepperoncini juice.
5. Top with garlic, Italian seasoning, onion powder, crushed red pepper flakes, and pepperoncini peppers.
6. Cover and cook on LOW for 8 hours or HIGH for 4-5 hours.
7. Shred beef directly in the crockpot and toss with peppers, onions, and cooking juices.
8. Lightly toast hoagie rolls.
9. Pile beef mixture onto rolls and top with provolone cheese, fresh basil, shaved parmesan, and extra pepperoncini.
10. Broil 1-2 minutes until cheese is melted.
11. Optional: top with lemony arugula before serving.