

French Dip Nachos

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CommunityTable.com - Relish Magazine

Servings: 4

1 1/2 pounds beef roast
1 teaspoon salt
pepper (to taste)
5 cloves garlic
2 cups low-sodium beef broth
1/4 cup Worcestershire sauce
1 teaspoon onion powder
2 1/2 pounds potatoes, peeled and sliced into 1/4-inch-thick rounds
1 tablespoon olive oil
salt (to taste)
3 slices provolone cheese, cut into strips
1 sliced green onion

Rub the roast with salt and pepper. Place in a slow cooker with the garlic, beef broth, Worcestershire sauce and onion powder.

Cook on LOW for seven to eight hours (or use leftover roast), until the meat shreds easily with a fork.

Preheat the oven to 450 degrees.

Arrange the potatoes in an ovenproof skillet. Brush with the olive oil. Sprinkle with salt to taste.

Roast for 25 to 30 minutes until browned. Remove from the oven.

Top with the shredded beef and provolone cheese. Return to the oven.

Bake until the cheese melts, about 5 minutes.

Top with the sliced green onion.

Per Serving (excluding unknown items): 976 Calories; 57g Fat (52.3% calories from fat); 59g Protein; 57g Carbohydrate; 5g Dietary Fiber; 167mg Cholesterol; 1650mg Sodium. Exchanges: 3 1/2 Grain(Starch); 7 Lean Meat; 0 Vegetable; 6 1/2 Fat; 0 Other Carbohydrates.