

French Dip Pitas

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For Pitas:

- 8 pitas, cut in half and split open
- roast beef, either shredded or deli meat
- 8 thin slices of provolone or swiss cheese
- roasted green chile (I love fresh or frozen, not canned)

Au Jus:

- 2 cups beef broth (2 c. water and 2 beef bouillon cubes)
- 1 minced garlic clove
- 1/4 tsp. thyme
- 1/4 tsp. rosemary
- sprinkle of salt and pepper
- 1 tsp. dried onion

1. Prepare au jus sauce first so it can simmer while you prep the pitas. Bring beef broth, garlic, thyme, rosemary, thyme, salt and pepper, and onion to a boil, then turn heat down to low. Simmer until pitas are done.
2. Split pitas in half and stuff with roast beef and one slice of cheese. Sprinkle with green chile. Place pitas on a baking sheet and broil on high for 2 - 3 minutes or until lightly browned and the cheese is melted.
3. Serve immediately. Dip toasted pitas in au jus sauce. Enjoy!