

Classic Roast Beef Sandwiches: Simple, Savory & Satisfying

I absolutely love the roast beef sandwich for its effortless appeal. It's incredibly



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INGREDIENTS

8 slices good quality rye, sourdough, or whole wheat bread
1/2 pound thinly sliced deli roast beef (high quality, medium-rare is preferred)
4 tablespoons mayonnaise or your favorite spread (Dijon mustard, horseradish sauce, or a combination)
1/2 small red onion, thinly sliced (optional)
1/2 cup shredded lettuce (iceberg or romaine)
4 slices provolone or cheddar cheese (optional)
Salt and freshly ground black pepper to taste
Optional: Sliced tomatoes, pickles, or banana peppers

DIRECTIONS

- 1.** Prepare : Bread: Lay out your bread slices. If desired, lightly toast the bread for extra texture.
- 2.** Spread : Condiments: Spread your chosen condiment (mayonnaise, mustard, or horseradish sauce) evenly on one side of each bread slice.
- 3.** Layer : Cheese (Optional): If using cheese, place one slice on four of the bread slices.
- 4.** Add : Roast Beef: Pile the thinly sliced roast beef generously onto the four slices with cheese (or just spread, if no cheese). Don't be shy; aim for a good, satisfying stack.
- 5.** Add : Veggies: Layer with shredded lettuce, thinly sliced red onion, and any other desired fresh toppings like tomato, pickles, or banana peppers.
- 6.** Season: Season lightly with salt and freshly ground black pepper to taste.
- 7.** Complete : Sandwich: Place the remaining four slices of bread, condiment-side down, on top to complete your sandwiches.
- 8.** Serve: Carefully press down gently on each sandwich. Slice in half diagonally for easy handling and serve immediately.

SWAPS & NOTES

Bread: The bread makes a big difference!

A hearty rye, a chewy sourdough, or a fresh multi-grain bread all provide a great base.

Avoid overly soft or thin sandwich bread, which can get soggy.

Roast Beef: The quality of your roast beef matters here.

TIPS FOR SUCCESS

Quality Ingredients: Since the ingredients are few, their quality truly shines.

Opt for good bread and fresh, high-quality deli roast beef.

Thinly Sliced Beef: Very thinly sliced roast beef is essential for the best texture and allows you to pile it high without making the sandwich unwieldy.

Don't Over-Sauce: While flavorful, too much condiment can make the sandwich soggy.

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Original recipe: <https://chefmaniac.com/classic-roast-beef-sandwiches-simple-savory-satisfying/>