

Easy French Dip Biscuits: The Ultimate 20-Minute Dinner Shortcut

1 can (8-count). I prefer the "Grands" style for better layering.



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

Refrigerated Biscuits: 1 can (8-count). I prefer the "Grands" style for better layering.

Deli Roast Beef: 1 lb. Ask for it "thinly sliced" at the counter so it's easy to fold.

Provolone Cheese: 8 slices. This provides that classic mild, creamy melt.

Creamy Horseradish Sauce: 2 Tbsp (or to taste). This adds the necessary "zing."

Au Jus Gravy Mix: 1 (1-oz) packet. For the essential dipping experience.

Swaps and Notes:

The Cheese: While provolone is traditional, you can easily swap it for Pepper Jack if you want a kick, or a sharp white cheddar for more depth.

The Meat: Leftover pot roast works beautifully here if you have it on hand.

The Kick: If you aren't a fan of horseradish, try a stone-ground mustard or even a little garlic butter inside the biscuit.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 400°F. Line a large baking sheet with parchment paper to prevent sticking and make cleanup a breeze.

Split the Biscuits: Open your can of biscuits and carefully separate each of the 8 biscuits into two thinner layers. You should now have 16 thin biscuit rounds.

The Flavor Base: Spread a thin layer of creamy

horseradish sauce onto the "inside" face of each biscuit layer.

Layer the Filling: On 8 of the layers, place a folded slice of provolone cheese and a generous portion of roast beef.

Seal the Deal: Place the remaining 8 biscuit layers on top of the meat and cheese. Pinch the edges firmly with your fingers (or use a fork) to seal the filling inside.

Bake: Place them on the prepared sheet and bake for 12 to 15 minutes. Look for a beautiful golden-brown finish.

The Au Jus: While the biscuits bake, whisk the Au Jus Gravy mix with water according to the packet instructions in a small saucepan over medium heat until thickened and hot.

Tips for Success:

Don't Overstuff: It's tempting to pile the beef high, but if the biscuit won't seal, the cheese will leak out during baking.

Seal it Tight: Give those edges a good squeeze! If the seal breaks, you lose that "steam" effect that makes the meat so tender.

Add a Topping: Before baking, brush the tops with melted butter and a sprinkle of dried parsley or garlic salt for a professional look.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 285 kcal

Protein: 14g

Fat: 16g

Carbohydrates: 22g

Sodium: 840mg

Storage and Leftover Tips:

Fridge: Keep leftovers in an airtight container for up to 3 days.

Reheating: To maintain the crunch, reheat in an oven or air fryer at 350°F for 5 minutes. The microwave works but can make the biscuit a bit soft.

Freezing: You can freeze these after baking! Just wrap them individually in foil and store in a freezer bag.

More Recipes You Will Love:

DIRECTIONS

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10. **Add a : Topping:** Before baking, brush the tops with melted butter and a sprinkle of dried parsley or garlic salt for a professional look.
11. **Serving Suggestions and Pairings:** I love serving these as a "heavy appetizer" alongside other crowd-pleasers like These Totchos (Tater Tot Nachos).
12. If you are hosting a party, they pair perfectly with a hearty dip. You might consider serving them next to This Beer Cheese Dip or even This Baked Brie Appetizer for a full spread.
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22. **More Recipes You Will Love:** If you enjoyed the flavors in this recipe, you have to try my Classic Sandwich turned into a Cheesy Hot Dip. It's another great way to get those deli flavors in a fun, shareable format.
23. **Final : Thoughts** These French Dip Biscuits prove that you don't need hours in the kitchen to create a "wow" meal. They are savory, salty, and incredibly satisfying.
24. Did you try this recipe? Let me know how they turned out in the comments below! Don't forget to follow ChefManiac for more easy weeknight solutions.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-french-dip-biscuits-the-ultimate-20-minute-dinner-shortcut/>