

Roast Beef Sliders Recipe with Provolone and A.1. Sauce

1 yellow onion, finely diced



TIME
30 min

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INGREDIENTS

- 1 pound lean beef
- 1 yellow onion, finely diced
- 1 green pepper, chopped
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 1 cup beef broth
- 1/4 cup A.1. sauce
- 1 teaspoon steak seasoning
- Sliced provolone cheese
- Hamburger buns, slider buns, or small rolls

DIRECTIONS

1. In a large skillet over medium-high heat, cook the beef, diced onion, chopped green pepper, and salt until the beef is no longer pink.
2. Drain any excess grease from the skillet.
3. Sprinkle in the cornstarch and stir well so the meat mixture is evenly coated.
4. Add the beef broth, A.1. sauce, and steak seasoning.
5. Stir everything together and bring the mixture to a boil.
6. Once boiling, reduce the heat to medium-low and let it simmer for about 30 minutes, stirring occasionally, until the mixture thickens.
7. While the meat simmers, preheat your oven to broil.
8. Place the buns on a baking sheet and butter each one.
9. Broil the buns for a few minutes until lightly toasted, watching carefully so they do not burn.
10. Use a slotted spoon to scoop the beef mixture onto each bottom bun.
11. Place a slice of provolone cheese on each top bun.
12. Return the buns to the broiler for another minute or two, just until the cheese is melted.
13. Place the cheesy top buns over the meat-filled bottom buns and serve warm.

SWAPS & NOTES

Lean ground beef works well here, but you can also use shaved or finely chopped roast beef for a slightly different texture.

Provolone is a natural fit for this recipe, though mozzarella or white American cheese would also melt nicely.

A.1. sauce adds a bold steakhouse-style flavor, but you can adjust the amount slightly based on your taste.

Slider buns are perfect for parties, while regular hamburger buns make this recipe a little more hearty for dinner.

TIPS FOR SUCCESS

One of the keys to making these sliders great is letting the meat mixture simmer long enough to thicken properly.

That extra time gives the broth, sauce, and seasoning a chance to cook down into a richer filling that stays on the bun instead of running everywhere.

It also helps to toast the buns before assembling.

That little step adds texture and keeps the bread from becoming too soft once the warm beef is spooned on top.

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Original recipe: <https://chefmaniac.com/roast-beef-sliders-recipe-with-provolone-and-a-1-sauce/>