

🍴 6 People

🕒 30 Mins

🍏 380 kcal

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Classic Sloppy Joe

COMFORT FOOD CLASSIC

INGREDIENTS

1.5 lbs ground beef

1 large onion, diced

1 green bell pepper, diced

3 cloves garlic, minced

DIRECTIONS

1. Brown ground beef in a large skillet over medium-high heat, breaking it up as it cooks. Drain excess fat and return meat to the pan.

2. Add onion, bell pepper, and garlic to the skillet. Cook until vegetables are softened, about 5 minutes. Season with salt and pepper.

3. Stir in tomato sauce, tomato paste, brown sugar, Worcestershire sauce, and chili powder. Bring to a simmer and reduce heat to low. Cook 15-20

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INGREDIENTS

1.5 lbs ground beef

1 large onion, diced

1 green bell pepper, diced

3 cloves garlic, minced

1 can tomato sauce (15 oz)

2 tbsp tomato paste

2 tbsp brown sugar

1 tbsp Worcestershire sauce

1 tsp chili powder

6 hamburger buns

DIRECTIONS

1. Brown ground beef in a large skillet over medium-high heat, breaking it up as it cooks. Drain excess fat and return meat to the pan.

2. Add onion, bell pepper, and garlic to the skillet. Cook until vegetables are softened, about 5 minutes. Season with salt and pepper.

3. Stir in tomato sauce, tomato paste, brown sugar, Worcestershire sauce, and chili powder. Bring to a simmer and reduce heat to low. Cook 15-20 minutes, stirring occasionally.

4. Taste and adjust seasoning. The sauce should be thick and tangy. Toast hamburger buns and serve the sloppy joe mixture piled high on top.