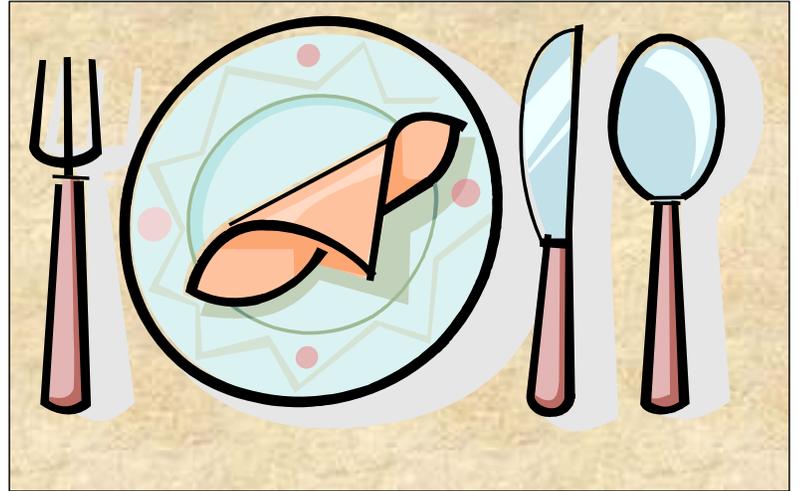


Sloppy Joes

“Even my picky four year old who doesn't eat anything "funny" tried these and liked them!” Julie O.



Soft buns work best with these classic kid-friendly sandwiches. Serve them with pickles or potato chips. The beef mixture can also be served over pasta. Servings: 4.

Ingredients

- 1 tablespoon canola oil
- 1 medium onion, finely chopped
- 1/2 green bell pepper, finely chopped
- 1 celery stalk, finely chopped
- 2 cloves garlic, minced
- Coarse salt and ground pepper
- 1 pound ground beef
- 1 can (15 ounces) tomato sauce
- 1/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 4 hamburger buns, split and toasted

Directions

STEP 1

In a large skillet, heat oil over medium-high heat. Add onion, bell pepper, celery, and garlic; season with salt and pepper. Cook, stirring frequently, until vegetables are softened, 5 to 7 minutes.

STEP 2

Add ground beef to skillet. Cook, breaking up meat with a wooden spoon, until it is no longer pink, 6 to 8 minutes.

STEP 3

Stir tomato sauce, ketchup, and Worcestershire sauce into beef mixture in skillet. Simmer until thickened, stirring occasionally, 6 to 8 minutes.

STEP 4

Season the mixture with more salt and pepper, as desired. Spoon onto buns, and serve immediately.

SOURCE

Everyday Food