

EASY SLOPPY JOES

You can't go wrong with Sloppy Joes! A hearty, delicious dinner for those long, chilly nights.

Servings: 6 - 8

Prep time: 15 min

Cook time: 25 min



INGREDIENTS

- 2 teaspoons olive oil
- 1 ½ tps kosher salt
- 1 ½ pounds ground beef
- 1 (15-ounce) can tomato sauce
- ½ medium yellow onion, finely chopped
- 2 tbsp tomato paste
- 2 tbsp dark brown sugar
- 2 cloves garlic, minced
- 1 tbsp Dijon mustard
- 1 tsp chili powder
- 8 hamburger buns, slit open and toasted.
- 1 tsp smoked paprika



DIRECTIONS

1. Heat oil in a large skillet over medium-high heat until it shimmers. Add beef and cook, breaking it into large pieces, until browned and cooked through;



- approximately 8 minutes. Transfer to a plate and set aside.
2. Return the pan to medium-high heat. Add onion, pepper, and garlic and cook until softened, 6-8 minutes. Reduce the heat slightly; add the spices and cook until fragrant; about 1 minute.
3. Add the liquids and return the beef to the pan. Add the tomato sauce, tomato paste, brown sugar and mustard. Stir to combine. Return the reserved beef to the pan.
4. Mash the beef with a potato masher and mix it with the sauce.
5. Bring to a simmer and cook, stirring often, about 15 minutes, or until thickened.
6. Season with salt and pepper as needed. To serve, spoon onto the toasted buns.