

## Cheesy Bacon-Stuffed Sloppy Joes: The Ultimate Comfort Food You'll Crave

Get ready for a delicious twist on a classic favorite with these



**TIME**  
**5 min**

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### INGREDIENTS

- 1 lb ground beef
- 1/2 cup cooked bacon, crumbled
- 1/2 cup onion, finely chopped
- 1/2 cup bell pepper, finely chopped
- 2 cloves garlic, minced
- 1 cup shredded cheddar cheese
- 1 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 1 teaspoon mustard
- Salt and pepper to taste
- 4 hamburger buns
- Cooking spray or oil (for greasing)

#### Instructions:

**Cook the Beef:**In a large skillet over medium heat, cook the ground beef until browned. Drain excess fat and return the beef to the skillet.

**SautØ the Vegetables:**Add the chopped onion, bell pepper, and minced garlic to the skillet. SautØ for about 5 minutes, or until the vegetables are soft and fragrant.

**Mix in the Bacon and Sauce:**Stir in the crumbled bacon, ketchup, Worcestershire sauce, brown sugar, mustard, salt, and pepper. Mix well and let the mixture simmer for about 10 minutes, allowing the flavors to meld.

**Add the Cheese:**Remove the skillet from heat and

stir in the shredded cheddar cheese until it's melted and evenly incorporated.

**Prepare the Buns:** Lightly toast the hamburger buns under the broiler or on a skillet until golden brown.

**Assemble the Sloppy Joes:** Spoon a generous portion of the cheesy bacon mixture onto the bottom half of each bun. Top with the other half and secure with a toothpick if needed.

**Serve:** Serve these Cheesy Bacon-Stuffed Sloppy Joes hot with your favorite sides like fries, chips, or a crisp salad.

**Tips for Perfect Sloppy Joes:**

**Add More Heat:** Stir in a pinch of cayenne pepper or hot sauce for a spicy kick.

**Switch Up the Cheese:** Try pepper jack, gouda, or mozzarella for a fun flavor twist.

**Upgrade the Buns:** Use brioche or pretzel buns for an extra layer of indulgence.

**Leftover Idea:** Use the mixture as a topping for baked potatoes or nachos for a next-day treat.

**Why These Sloppy Joes Will Be a Hit:**

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12. Why These Sloppy Joes Will Be a Hit: Cheesy Bacon-Stuffed Sloppy Joes are a surefire crowd-pleaser, combining rich, bold flavors with the ultimate comfort food vibes. Whether it's a weeknight dinner or a casual gathering, these sloppy joes are bound to steal the show. Let me know how they turn out, and check out I Wuv Cooking for more creative recipes!

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-stuffed-sloppy-joes-the-ultimate-comfort-food-youll-crave/>