

Texas Toast Sloppy Joes - The Cheesy, Crispy Twist You Didn't Know You Needed

, the whole dish levels up. These



TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, chopped
- 1/2 green bell pepper, chopped (optional)
- 1 cup ketchup
- 2 tbsp brown sugar
- 1 tbsp mustard
- 1 tbsp Worcestershire sauce
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 8 slices frozen Texas toast, garlic butter flavor
- 1 cup shredded cheddar cheese (optional)

DIRECTIONS

1. Preheat oven and bake : Texas toast according to package directions until golden and crisp.
2. While it bakes, heat a skillet over medium and cook ground beef with chopped onion (and green pepper if using) until browned. Drain excess grease.
3. Stir in ketchup, brown sugar, mustard, : Worcestershire sauce, garlic powder, salt, and pepper.
4. Simmer 5-10 minutes, stirring occasionally, until thickened and saucy.
5. Remove toast from the oven and spoon sloppy joe mixture onto each slice.
6. Top with shredded cheese if using, and return to the oven for 2-3 minutes until melted and bubbly.
7. Serve warm with napkins handy-these are wonderfully messy!

SWAPS & NOTES

Ground Meat: Try ground turkey or plant-based meat for a leaner or vegetarian version.

Ketchup Alternatives: Sub in BBQ sauce for a smoky twist.

Spice It Up: Add a pinch of cayenne or a few dashes of hot sauce.

Cheese Ideas: Swap cheddar for pepper jack, provolone, or a Mexican blend. ???

TIPS FOR SUCCESS

Don't overbake the Texas toast initially-leave it a bit soft if you plan to return it to the oven with cheese.

Toast both sides for extra crisp if your oven has a broil function.

Make it a double-decker sandwich for a bold twist (top with another slice!).

Serve open-faced or fold like a Texas grilled cheese. ?

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

Original recipe: <https://chefmaniac.com/texas-toast-sloppy-joes-the-cheesy-crispy-twist-you-didnt-know-you-needed/>