

Cowboy Queso Stuffed Sloppy Joes: The Ultimate Cheesy Twist on a Classic Favorite

Looking for a fun and cheesy twist on the traditional sloppy joes? These



TIME
35 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 cup diced onion
- 1/2 cup diced green bell pepper
- 2 cloves garlic, minced
- 1 cup canned diced tomatoes with green chilies (drained)
- 1 cup processed cheese (like Velveeta), cubed
- 1/2 cup shredded cheddar cheese
- 1/4 cup sour cream
- 1/4 cup barbecue sauce
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4-6 burger buns (split and lightly toasted)

Directions:

In a large skillet over medium heat, cook the ground beef until browned. Drain excess fat.

Add diced onion, bell pepper, and minced garlic. SautØ for about 5 minutes until vegetables are soft.

Stir in chili powder, paprika, salt, and pepper.

Mix in barbecue sauce, Worcestershire sauce, and canned diced tomatoes with green chilies. Simmer for 3-4 minutes.

Add cubed processed cheese to the skillet, stirring frequently until melted and creamy.

Remove from heat, then stir in shredded cheddar cheese and sour cream until fully blended.

Spoon the cheesy beef mixture generously onto the bottom halves of the toasted buns. Cover with the top bun.

Serve hot with your favorite sides, like crispy fries, tortilla chips, or a simple green salad.

Nutritional Information:

Servings: 4-6

Calories: 450 kcal per serving

Protein: 23g

Carbohydrates: 31g

Fat: 26g

Fiber: 2g

Sugar: 7g

Tips for Perfect Cowboy Queso Sloppy Joes:

Turn Up the Heat: Add diced jalapeños or a splash of hot sauce for a spicy kick!

Extra Cheesy: Sprinkle extra shredded cheese on top of the beef mixture before closing the bun.

DIRECTIONS

1. Cook the Beef and Veggies:
2. In a large skillet over medium heat, cook the ground beef until browned. Drain excess fat.
3. Add diced onion, bell pepper, and minced garlic. Sauté for about 5 minutes until vegetables are soft.
4. 2. Add Seasonings and Sauces:
5. Stir in chili powder, paprika, salt, and pepper.
6. Mix in barbecue sauce, Worcestershire sauce, and canned diced tomatoes with green chilies. Simmer for 3-4 minutes.
7. 3. Melt the Cheese:
8. Add cubed processed cheese to the skillet, stirring frequently until melted and creamy.
9. Remove from heat, then stir in shredded cheddar cheese and sour cream until fully blended.
10. 4. Assemble the Sloppy Joes:
11. Spoon the cheesy beef mixture generously onto the bottom halves of the toasted buns. Cover with the top bun.
12. 5. Serve and Enjoy:
13. Serve hot with your favorite sides, like crispy fries, tortilla chips, or a simple green salad.
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21. **Tips for Perfect Cowboy Queso Sloppy Joes:** Turn Up the Heat: Add diced jalapeños or a splash of hot sauce for a spicy kick!
22. **Extra : Cheesy:** Sprinkle extra shredded cheese on top of the beef mixture before closing the bun.
23. **Low-: Carb Option:** Serve over lettuce wraps or cauliflower buns for a keto-friendly alternative.
24. **Pairings:** Pair with coleslaw, roasted veggies, or potato wedges for a balanced meal.
25. **Try these :** Cowboy Queso Sloppy Joes today and add some gooey, cheesy excitement to your dinner table! Don't forget to check out more fun recipes on IWuvCooking.

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

Original recipe: <https://chefmaniac.com/cowboy-queso-stuffed-sloppy-joes-the-ultimate-cheesy-twist-on-a-classic-favorite/>