

Sloppy Joes with Garlic Bread - The Ultimate Comfort Food Combo

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INGREDIENTS

For the Sloppy Joe Mixture:

1 lb ground beef or ground turkey ?

¾ cup onion, diced ?

¾ cup green bell pepper, diced ?

2 cloves garlic, minced ?

1 cup ketchup

2 tbsp brown sugar

1 tbsp Worcestershire sauce

1 tsp yellow mustard

Salt and pepper, to taste ?

For the Garlic Bread:

4 slices of garlic bread (store-bought or homemade)

4 slices French or sandwich bread

3 tbsp butter, softened ?

1 clove garlic, minced

1 tsp chopped parsley ?

DIRECTIONS

- 1.** Cook the Meat: Heat a skillet over medium heat. Add ground beef or turkey and cook until browned and fully cooked, about 6-8 minutes. Drain any excess fat.
- 2.** Sauté the Veggies: Add diced onion, bell pepper, and minced garlic to the skillet. Cook for 3-4 minutes, until softened and fragrant.
- 3.** Add the Sauce: Stir in:
- 4.** Ketchup
- 5.** Brown sugar
- 6.** Worcestershire sauce
- 7.** Mustard
- 8.** Salt and pepper
- 9.** Simmer for 5-7 minutes, stirring occasionally, until the mixture thickens into a saucy, savory filling.
- 10.** Make the Garlic Bread (If Homemade): Mix butter, minced garlic, and parsley in a bowl. Spread on slices of bread. Toast under a broiler for 2-3 minutes or in a skillet until golden and crispy.
- 11.** Assemble and Serve: Spoon the Sloppy Joe mixture onto garlic bread slices. Serve open-faced or sandwich-style. Add shredded cheese if desired!

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Original recipe: <https://chefmaniac.com/sloppy-joes-with-garlic-bread-the-ultimate-comfort-food-combo/>