

Open-Face Garlic Toast Sloppy Joes - Kid-Approved, Cheesy & Totally Easy

Looking for a family-friendly dinner that's quick, filling, and guaranteed to be a hit? These



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb lean ground beef
- 2 cups spaghetti sauce (more or less to taste)
- 8 slices frozen garlic toast
- 1 cup shredded mozzarella cheese
- Chopped fresh parsley, for garnish (optional)

DIRECTIONS

1. Preheat Oven: Set your oven to the temperature listed on the garlic toast box (usually around 425°F/220°C).
2. Cook the Meat: In a large skillet over medium-high heat:
3. Crumble in 1 lb ground beef
4. Cook until browned, breaking it apart with a spoon
5. Drain excess fat
6. Stir in 2 cups spaghetti sauce
7. Simmer for 7-10 minutes, stirring occasionally
8. Bake the Garlic Toast: While the meat sauce simmers:
9. Arrange frozen garlic toast on a baking sheet
10. Bake according to package directions until golden and crisp on both sides
11. Assemble: Spoon the beef mixture generously over each slice of garlic toast
12. Sprinkle with mozzarella cheese
13. Serve: Garnish with chopped parsley if desired
14. Serve hot with a side salad, steamed veggies, or just extra napkins!

TIPS FOR SUCCESS

Keep the toast crispy by spooning the sauce on right before serving.

Broil briefly after adding cheese if you want a bubbly, golden finish.

Great for DIY dinner night -let kids build their own toast with their favorite toppings. ?

