

Sloppy Joe Burritos - A Saucy, Cheesy Twist on a Classic

A Bold Mash-Up of Classic Sandwich & Tex-Mex Flavor



TIME
7 min

METHOD
Air fryer

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INGREDIENTS

1 lb ground beef or turkey
1 small onion, chopped
2 cloves garlic, minced
1/2 cup ketchup
1 tbsp tomato paste
1 tbsp brown sugar
1 tbsp Worcestershire sauce
1 tsp mustard (yellow or Dijon)
Salt and pepper, to taste
1-2 cups shredded cheese (cheddar, Monterey Jack, or a blend)
4-6 large flour tortillas
Optional fillings: cooked rice, black beans, pickled jalapeños, shredded lettuce
? Swaps and Add-Ons:
Vegan? Use plant-based crumbles and vegan cheese.
Spice it up: Add hot sauce, chipotle powder, or jalapeños to the meat.
Add crunch: Layer in crushed tortilla chips or a coleslaw mix before wrapping.
??? Instructions:
Brown the meat: In a skillet over medium heat, cook ground beef and onion until browned. Drain excess fat.
Build the sauce: Add garlic, ketchup, tomato paste, brown sugar, Worcestershire sauce, mustard, salt, and pepper. Stir and simmer for 5-7 minutes until

thickened.

Warm tortillas: Wrap in foil and heat in a low oven, or microwave briefly for flexibility.

Assemble the burritos: Spread meat mixture onto each tortilla. Add cheese and any extras like rice or beans. Roll tightly, folding in the sides.

Optional step - crisp it: Toast seam-side down in a hot skillet for 1-2 minutes to seal and crisp.

Serve hot! Slice in half and enjoy with your favorite dipping sauces or side salad.

? Tips for Success:

Don't overfill: It'll make rolling messy and cause tearing.

Make it a bake: Arrange burritos in a dish, sprinkle cheese on top, and bake for 10 minutes until melty.

Sauce consistency matters: Reduce until it clings to the meat, not soupy.

? Serving Suggestions & Pairings:

Blueberry Lemonade - to balance the savory spice

Sheet Pan Quesadillas - a great companion or alternative for guests

Dorito Casserole - when you need more cheesy-crunchy goodness

Easy Turkey Wings - for hearty eaters

Walking Taco Bar - great for a party spread or potluck

? Storage & Leftovers:

Fridge: Store wrapped burritos in foil or airtight containers for up to 3 days.

DIRECTIONS

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2. Build the sauce: Add garlic, ketchup, tomato paste, brown sugar, Worcestershire sauce, mustard, salt, and pepper. Stir and simmer for 5-7 minutes until thickened.
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10. ? Serving Suggestions & Pairings: Complete the meal with:
11. Blueberry : Lemonade - to balance the savory spice
12. Sheet : Pan Quesadillas - a great companion or alternative for guests
13. Dorito : Casserole - when you need more cheesy-crunchy goodness
14. Easy : Turkey Wings - for hearty eaters
15. Walking : Taco Bar - great for a party spread or

potluck

16. ? Storage & Leftovers: Fridge: Store wrapped burritos in foil or airtight containers for up to 3 days.
17. Freezer: Wrap individually in foil and freeze for up to 2 months. Reheat in the oven or microwave.
18. To reheat: For crispy texture, warm in a skillet or air fryer. For soft burritos, microwave with a damp paper towel.
19. ? More Recipes You'll Love: Walking Taco Bar
20. Sheet : Pan Quesadillas
21. Dorito : Casserole
22. These dishes are perfect for laid-back dinners, parties, or anytime you need bold flavors fast.
23. Final Thoughts: These Sloppy Joe Burritos bring all the nostalgic, saucy goodness of a classic childhood favorite-rolled into a fun, handheld dinner everyone will love. They're budget-friendly, endlessly adaptable, and perfect for both picky eaters and foodies alike.
24. Tried them? Let me know your twist-maybe you added jalapeño ranch or went full Tex-Mex with guac and lime crema. Follow for more mash-up comfort food recipes! ??

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

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