

Cheesy Garlic Bread Sloppy Joe Melts: Ultimate Comfort Food

Cheesy Garlic Bread Sloppy Joe Melts



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

- 1 loaf Italian bread (or French bread/baguette)
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 tsp garlic salt
- 1 lb ground beef (lean recommended, like 85/15 or 90/10)
- $\frac{1}{2}$ cup yellow onion, finely chopped
- $\frac{1}{2}$ tsp garlic powder
- 1 tsp yellow mustard (prepared)
- $\frac{1}{4}$ cup ketchup
- $\frac{1}{2}$ tsp kosher salt
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{2}$ cup water
- 1 cup shredded mozzarella cheese
- 1 cup shredded sharp cheddar cheese
- Fresh parsley, chopped (for garnish)

Swaps and Notes:

Italian Bread: A fresh loaf of Italian bread works great. French bread, ciabatta, or even thick-cut sourdough could also be used.

Unsalted Butter: Softened unsalted butter for the garlic bread. Salted butter can be used, but adjust the garlic salt accordingly.

Garlic Salt: Adds both garlic flavor and salt to the bread. You can use garlic powder and separate salt if preferred.

Ground Beef: Lean ground beef is recommended to prevent the sloppy joe mixture from being too

greasy. Ground turkey can be used for a lighter version.

Yellow Onion: Finely chopped yellow onion blends seamlessly into the sloppy joe mixture.

Yellow Mustard: Classic prepared yellow mustard adds a tangy kick. Dijon can be substituted for a different flavor.

Ketchup: Your favorite brand of ketchup.

Kosher Salt & Black Pepper: Season to taste for the sloppy joe mixture.

Water: Helps thin the sauce slightly and allows flavors to meld.

Shredded Mozzarella & Sharp Cheddar: The combination provides great melt and a balanced cheesy flavor. Other melting cheeses like provolone, Colby Jack, or a Mexican blend would also be delicious.

Fresh Parsley: For a pop of color and freshness as a garnish.

DIRECTIONS

1. Let's get these delicious : Cheesy Garlic Bread Sloppy Joe Melts baked!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Garlic Bread: Take the loaf of Italian bread. Slice it lengthwise (if not already cut) or into thick individual slices. In a small bowl, combine the ½ cup of softened unsalted butter with 1 teaspoon of garlic salt. Mix well. Generously spread this garlic butter mixture over one side of each bread half (or slice). Arrange the garlic-buttered bread halves (or slices) on a large baking sheet, buttered side up. Set aside.
4. Brown : Beef and Onions: In a large skillet, cook the 1 lb of ground beef over medium-high heat, breaking it apart with a spoon. Add the ½ cup of finely chopped yellow onion to the skillet with the beef. Cook, stirring occasionally, until the beef is fully browned and crumbled, and the onion is softened. Drain any excess fat from the skillet.
5. Simmer : Sloppy Joe Sauce: Add the ½ teaspoon of garlic powder, 1 teaspoon of yellow mustard, ¾ cup of ketchup, ½ teaspoon of kosher salt, ¼ teaspoon of black pepper, and ½ cup of water to the browned beef and onion mixture in the skillet. Stir everything well to combine. Bring the mixture to a gentle simmer, then reduce the heat to low and let it simmer, stirring occasionally, until the sauce thickens to your desired sloppy joe consistency (about 5-7 minutes).
6. Assemble the : Melts: Remove the baking sheet with the garlic bread from the oven (no need to pre-bake the bread). Evenly spread a generous layer of the hot Sloppy Joe mix over the garlic-buttered side of each

bread half. Top the Sloppy Joe mixture generously with 1 cup of shredded mozzarella cheese and 1 cup of shredded sharp cheddar cheese.

7. **Bake:** Place the baking sheet back into the preheated oven. Bake for 12-14 minutes, or until the cheese is beautifully melted, bubbly, and slightly golden. The garlic bread should be perfectly toasted and golden brown on the bottom.
8. **Garnish and : Serve:** Remove the melts from the oven. Garnish with fresh chopped parsley for a pop of color and freshness. Serve immediately and enjoy the crispy, gooey layers of cheese, savory beef, and tangy sloppy joe sauce in each delicious bite!

SWAPS & NOTES

Italian Bread: A fresh loaf of Italian bread works great.

French bread, ciabatta, or even thick-cut sourdough could also be used.

Unsalted Butter: Softened unsalted butter for the garlic bread.

Salted butter can be used, but adjust the garlic salt accordingly.

TIPS FOR SUCCESS

Softened Butter: Ensure the butter for the garlic bread is truly softened for easy, even spreading.

Drain Beef Thoroughly: Removing excess fat from the ground beef is key for a less greasy sloppy joe mixture.

Simmer Sauce to Thicken: Allow the sloppy joe sauce to simmer until it's nice and thick; a watery sauce can make the bread soggy.

Generous Cheese: Don't skimp on the cheese!

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

Original recipe: <https://chefmaniac.com/cheesy-garlic-bread-sloppy-joe-melts-ultimate-comfort-food/>