

Italian Garlic Bread Sloppy Joes: Cheesy & Easy Dinner

Get ready to revolutionize your weeknight dinner with these incredible



OVEN
350°F

TIME
8-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 loaf Italian bread (about 12-16 inches long)
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 teaspoon garlic salt
- 1 pound ground beef (lean recommended)
- $\frac{1}{2}$ cup yellow onion, chopped (finely diced)
- $\frac{1}{2}$ teaspoon garlic powder
- 1 teaspoon yellow mustard
- $\frac{3}{4}$ cup ketchup
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ cup water
- 1 cup mozzarella cheese, shredded
- 1 cup sharp cheddar, shredded
- Fresh parsley, chopped for garnish (optional)

DIRECTIONS

- Let's get these delicious : Italian Garlic Bread Sloppy Joes assembled and baked!
- Preheat : Oven & Prep Sheet: Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper for easy cleanup.
- Prepare : Garlic Bread: Slice the loaf of Italian bread lengthwise into two halves. Place both halves of the bread onto the lined baking sheet, cut side up. In a small bowl, combine the $\frac{1}{2}$ cup softened unsalted butter and 1 teaspoon garlic salt. Mix well. Spread the butter mixture evenly over the cut sides of both halves of the bread. Set the prepared bread aside while you make the sloppy joe filling.
- Cook : Sloppy Joe Filling: In a medium nonstick skillet over medium heat, cook the 1 pound ground beef and $\frac{1}{2}$ cup chopped yellow onion until the beef is no longer pink and the onion is softened, about 8-10 minutes. Use a wooden spoon to break up the meat. Drain any excess grease thoroughly from the skillet.
- Season & : Simmer Filling: Stir in the $\frac{1}{2}$ teaspoon garlic powder, 1 teaspoon yellow mustard, $\frac{3}{4}$ cup ketchup, $\frac{1}{2}$ teaspoon kosher salt, $\frac{1}{2}$ teaspoon black pepper, and $\frac{1}{2}$ cup water to the cooked beef and onion. Mix until all ingredients are well combined and the sauce is uniform. Bring the mixture to a gentle simmer and cook for 5 minutes, allowing the flavors to meld and the sauce to thicken slightly.
- Assemble : Sloppy Joes: Divide the sloppy joe mixture evenly between both halves of the prepared Italian garlic bread on the baking sheet, spreading it out to the edges. Top the sloppy joe mixture generously with the 1 cup shredded mozzarella cheese and 1 cup sharp

cheddar cheese, ensuring even coverage.

7. **Bake:** Place the baking sheet with the assembled Italian Garlic Bread Sloppy Joes into the preheated oven. Bake for 12-14 minutes, or until the cheese is melted and bubbly, and the edges of the garlic bread are golden brown and crispy.
8. **Serve:** Remove from the oven. Allow the baked sloppy joes to cool for just a minute or two before cutting them into individual serving pieces (usually 3-4 per half loaf). Garnish with fresh chopped parsley if desired. Serve warm.

SWAPS & NOTES

Italian Bread: A good sturdy loaf of Italian bread works best. French bread or even a halved baguette could be used.

Unsalted Butter: Softened butter is best for spreading. If using salted butter, reduce the garlic salt slightly.

TIPS FOR SUCCESS

Drain Beef Well: This is crucial for a non-greasy sloppy joe filling.

Don't Skimp on Garlic Butter: A generous spread ensures flavorful, crispy garlic bread.

Even Cheese Layer: Distribute the cheese evenly for a consistent melty topping.

Watch the Bake: Keep an eye on the oven during the last few minutes to prevent the cheese or bread from burning.

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

Original recipe: <https://chefmaniac.com/italian-garlic-bread-sloppy-joes-cheesy-easy-dinner/>