

## Italian Garlic Bread Sloppy Joes: The Ultimate Comfort Food Mashup

Italian Garlic Bread Sloppy Joe



**OVEN**  
**350°F**

**TIME**  
**8-10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 loaf Italian bread (about 16-18 inches long)

$\frac{1}{2}$  cup unsalted butter, softened

1 teaspoon garlic salt

1 pound ground beef (80/20 or 90/10 lean)

$\frac{1}{2}$  cup yellow onion, chopped

$\frac{1}{2}$  teaspoon garlic powder

1 teaspoon yellow mustard

$\frac{1}{2}$  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

Parsley, chopped for garnish

Swaps and Notes:

**Italian Bread:** A good quality Italian bread loaf is key. Look for one that's crusty on the outside but soft in the middle. French bread or even a rustic baguette could work, though the size might vary.

**Butter:** Unsalted butter is preferred, as you're adding garlic salt. If using salted butter, reduce or omit the added garlic salt to taste.

**Garlic Salt:** This combines salt and garlic flavor easily. You can substitute with  $\frac{1}{2}$  teaspoon garlic powder and  $\frac{1}{2}$  teaspoon fine sea salt if you prefer.

**Ground Beef:** I typically use 80/20 or 90/10 lean ground beef for good flavor. You could also use

ground turkey or a plant-based ground meat alternative, adjusting cooking time as needed.

**Onion:** Finely chopped yellow onion blends seamlessly into the sloppy joe mixture. White onion or even a shallot could be used.

**Ketchup:** Your favorite brand of ketchup works perfectly here. For a tangier flavor, a splash of apple cider vinegar can be added to the sloppy joe mix.

**Cheese:** The mozzarella and sharp cheddar combo offers great melt and flavor. Feel free to experiment with other good melting cheeses like provolone, Monterey Jack, or even a sprinkle of Parmesan.

**Spice It Up:** For a little heat, add a pinch of red pepper flakes to the sloppy joe mixture.

**Adding Veggies:** Finely diced bell peppers or shredded carrots could be sautéed with the onion for added nutrition and texture.

**Directions:**

**Preheat Oven & Prep Sheet:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper to make cleanup a breeze and prevent sticking.

**Prepare the Bread:** Take your loaf of Italian bread and carefully slice it lengthwise into two equal halves. Place both halves of the bread onto the lined baking sheet, cut side up.

**Make Garlic Butter:** In a small bowl, combine the ½ cup unsalted butter, softened, and 1 teaspoon garlic salt. Mix until well combined. Generously spread this garlic butter mixture evenly over the cut sides of both bread halves. Set the bread aside while you prepare the sloppy joe filling.

**Cook Sloppy Joe Filling:** In a medium nonstick skillet, place the 1 pound ground beef and ½ cup chopped yellow onion. Cook over medium heat, breaking up the beef with a spoon, until the beef is no longer pink and the onions are softened, about 8-10 minutes. Once cooked, carefully drain any excess grease from the skillet.

**Season Sloppy Joe:** Stir in the ½ teaspoon garlic powder, 1 teaspoon yellow mustard, ¾ cup ketchup, ½ teaspoon kosher salt, ½ teaspoon black pepper, and ½ cup water into the cooked beef and onion mixture. Mix everything together until all ingredients are well combined and the sauce is simmering.

**Assemble the Joes:** Divide the warm sloppy joe mixture evenly between both halves of the buttered Italian bread loaves. Spread it out from edge to edge.

Evenly sprinkle the 1 cup shredded mozzarella cheese and 1 cup shredded sharp cheddar cheese over the sloppy joe mixture on both halves of the bread.

**Bake to Perfection:** Place the baking sheet with the assembled sloppy joes into the preheated oven. Bake for 12-14 minutes, or until the cheese is melted, bubbly, and golden brown. The bread edges should also be nicely toasted.

**Serve & Garnish:** Carefully remove from the oven. Allow the sloppy joes to cool for a few minutes before slicing each half into individual serving pieces (typically 2-3 slices per half, depending on the size of your loaf). Garnish generously with freshly chopped parsley before serving.

**Tips for Success:**

## DIRECTIONS

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- 2.** **Prepare the : Bread:** Take your loaf of Italian bread and carefully slice it lengthwise into two equal halves. Place both halves of the bread onto the lined baking sheet, cut side up.
- 3.** **Make : Garlic Butter:** In a small bowl, combine the  $\frac{1}{2}$  cup unsalted butter, softened, and 1 teaspoon garlic salt. Mix until well combined. Generously spread this garlic butter mixture evenly over the cut sides of both bread halves. Set the bread aside while you prepare the sloppy joe filling.
- 4.** **Cook : Sloppy Joe Filling:** In a medium nonstick skillet, place the 1 pound ground beef and  $\frac{1}{2}$  cup chopped yellow onion. Cook over medium heat, breaking up the beef with a spoon, until the beef is no longer pink and the onions are softened, about 8-10 minutes. Once cooked, carefully drain any excess grease from the skillet.
- 5.** **Season : Sloppy Joe:** Stir in the  $\frac{1}{2}$  teaspoon garlic powder, 1 teaspoon yellow mustard,  $\frac{1}{4}$  cup ketchup,  $\frac{1}{2}$  teaspoon kosher salt,  $\frac{1}{4}$  teaspoon black pepper, and  $\frac{1}{4}$  cup water into the cooked beef and onion mixture. Mix everything together until all ingredients are well combined and the sauce is simmering.
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10. **Servings:** 4 servings
11. **Tips for Success: Softened Butter is Key:** Make sure your butter for the garlic bread is truly softened (but not melted) so it spreads easily and evenly without tearing the bread.
12. **Drain : Grease Thoroughly:** Draining the grease from the ground beef ensures your sloppy joe filling isn't oily and the flavors are concentrated.
13. **Don't : Overcook the Bread:** Keep an eye on the garlic bread during the final bake. You want the cheese melted and golden, but not burnt, and the bread toasted but not rock-hard.
14. **Freshly : Shredded Cheese:** While pre-shredded cheese works, freshly shredded cheese melts more smoothly and often has better flavor.
15. **Serve : Immediately:** These are best enjoyed hot and fresh from the oven when the bread is crisp and the cheese is gooey.
16. **Serving Suggestions and Pairings:** These Italian Garlic Bread Sloppy Joes are a meal in themselves, but they pair wonderfully with simple, fresh sides that cut through the richness. Think a crisp green salad with a light vinaigrette, a side of coleslaw, or even some tangy dill pickles. For other fantastic, easy-to-share dishes, you might also like my [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#) or my creative [How I Turned A Classic Sandwich Into The Ultimate Cheesy Hot Dip](#).
17. **Storage and Leftover Tips:** Leftover Italian Garlic Bread Sloppy Joes are best enjoyed the same day for optimal texture. If you do have leftovers, you can store the assembled, cooked portions in an airtight container in the refrigerator for up to 2 days. To reheat, placing them back in the oven at 300°F (150°C) until warmed through and re-crisped is usually the best method, as microwave reheating might make the bread soggy.
18. **More Recipes You Will Love:** If you're a fan of comforting, meaty, and cheesy dishes, here are some other Chefmaniac favorites that deliver big on flavor:
19. For a classic comfort meal, you can't go wrong with [Classic Spaghetti Recipe With Homemade Sauce](#).
20. If you love the customizable fun of a build-your-own meal, my [This Walking Taco Bar Is My Favorite No-Fuss Way To Feed A Crowd](#) is always a hit.
21. And for another easy, cheesy weeknight shortcut, try [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

22. **Final Thoughts:** These Italian Garlic Bread Sloppy Joes are a testament to the fact that sometimes, the best recipes are creative twists on beloved classics. They're hearty, incredibly flavorful, and undeniably fun to eat. Perfect for a family dinner, a casual get-together, or whenever you need a dose of comforting deliciousness. Give them a try - your taste buds will thank you!
23. What's your favorite way to make a classic sandwich new again? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

## SWAPS & NOTES

**Italian Bread:** A good quality Italian bread loaf is key. Look for one that's crusty on the outside but soft in the middle.

**French bread** or even a rustic baguette could work, though the size might vary.

**Butter:** Unsalted butter is preferred, as you're adding garlic salt.

## TIPS FOR SUCCESS

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

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