

Sloppy Joe Grilled Burritos: A Fun Twist on a Classic

... cup red bell peppers, chopped



TIME
6-8 min

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INGREDIENTS

2 lbs lean ground beef
¾ cup onions, chopped
... cup red bell peppers, chopped
... cup green bell peppers, chopped
1 tablespoon salt, black pepper, and garlic salt, to taste
¾ tablespoon dry mustard
¾ cup prepared cheese sauce (see recipe under "Sauces")
¾ cup shredded cheddar cheese or your favorite cheese
For Sloppy Joe Sauce: ¾ cup ketchup
3 tablespoons Worcestershire sauce
1 tablespoon brown sugar
¾ tablespoon salt, black pepper, onion powder, and garlic salt
4-6 large flour tortillas (wheat can be substituted)
1 tablespoon oil

Swaps and Notes:

Ground Beef: I recommend using a lean ground beef (90/10 or 85/15) to prevent the filling from becoming greasy.

Cheese: A prepared cheese sauce is a great shortcut, but you can also use your favorite homemade cheese sauce. The addition of shredded cheddar cheese adds a gooey, cheesy layer.

Tortillas: Large flour tortillas are perfect for this recipe. You can also use wheat tortillas for a healthier option.

Veggies: The red and green bell peppers add a wonderful color and a fresh, sweet flavor. You can use any color of bell pepper you have on hand.

Sauce: The combination of ketchup, Worcestershire sauce, and brown sugar creates a perfect tangy-sweet flavor that is the foundation of a classic sloppy joe.

How to Make Sloppy Joe Grilled Burritos:

Prep the Beef and Veggies: Combine the ground beef with the seasonings in a mixing bowl. Brown the seasoned ground beef in a large skillet over medium-high heat for about 6-8 minutes. Add the chopped onion, red, and green bell peppers and sauté for another 2 minutes, or until the vegetables are tender.

Make the Sloppy Joe Sauce: In a separate bowl, combine the ketchup, Worcestershire sauce, brown sugar, salt, pepper, onion powder, and garlic salt. Blend thoroughly. Pour the sauce over the beef mixture and stir to combine. Let it simmer for a few minutes to let the flavors meld.

Assemble the Burritos: Lay a large flour tortilla flat. Spoon a portion of the meat mixture onto the center. Drizzle the prepared cheese sauce over the meat mixture and sprinkle with the shredded cheddar cheese.

Fold and Fry: Fold the sides of the tortilla in and then roll it up tightly from the bottom to create a burrito shape. Heat the oil in the same skillet over medium heat. Place the burrito, seam-side down, in the hot oil and fry for 1 minute per side, or until it's golden brown and crispy.

Serve: Remove the burrito from the skillet and serve immediately.

Tips for Success:

Use Lean Meat: Using lean ground beef prevents the filling from becoming greasy.

Don't Overfill: Use a reasonable amount of filling per burrito. Overfilling will make them difficult to fold and they might burst open while frying.

Roll Tightly: Rolling the burrito tightly ensures it holds its shape and the filling stays put.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Mexican Chicken and Rice Casserole is a fantastic one-pan dinner.

For a different kind of fun meal, my Sheet Pan Quesadillas are a lifesaver.

DIRECTIONS

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8. Roll : Tightly: Rolling the burrito tightly ensures it holds its shape and the filling stays put.
9. Serving Suggestions and Pairings: These Sloppy Joe Grilled Burritos are a complete meal on their own, but they pair wonderfully with a side of French fries or a simple green salad. For other fun, crowd-pleasing meals, you could serve it with some of my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a delicious Walking Taco Bar.
10. Storage and Leftover Tips: Leftovers of the sloppy joe filling can be stored in an airtight container in the refrigerator for up to 3 days. The burritos are best enjoyed immediately, as they lose their crispness over time.
11. More Recipes You Will Love: If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
12. My Mexican : Chicken and Rice Casserole is a fantastic one-pan dinner.
13. For a different kind of fun meal, my : Sheet Pan Quesadillas are a lifesaver.
14. For a fun twist on a classic, my : How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip is a must-try.
15. Final Thoughts: This Sloppy Joe Grilled Burrito recipe is a fun and delicious way to enjoy a classic comfort food. It's a simple, flavorful, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
16. If you make these burritos, I'd love to hear about it! What's your favorite way to enjoy a sloppy joe? Let me know in the comments below.

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