

Saucy, Cheesy, and Irresistible - This Sloppy Joe Casserole is a Must-Try

Sloppy Joe Biscuit Casserole



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup diced onion
- $\frac{1}{2}$ cup diced bell pepper (optional)
- 1 (15 oz) can Sloppy Joe sauce (or homemade)
- 1 (8-count) can refrigerated biscuits
- 1 $\frac{1}{2}$ cups shredded cheddar cheese
- 1 tbsp butter, melted
- $\frac{1}{2}$ tsp garlic powder

How to Make Sloppy Joe Biscuit Casserole:

1. Preheat and Prep:
2. Cook the Beef Mixture:

In a large skillet over medium heat, I brown the ground beef along with the diced onions and bell peppers.

Once the beef is fully cooked, I drain any excess grease. This keeps the casserole from getting too oily.

3. Sauce It Up:

I stir in the Sloppy Joe sauce, making sure the beef is fully coated.

Letting the mixture simmer for 2-3 minutes helps blend all the flavors together.

4. Assemble the Casserole:

I pour the beef mixture into the greased baking dish and spread it out evenly.

Next, I sprinkle 1 cup of shredded cheddar cheese on top-because let's be real, everything is better

with cheese!

5. Add the Biscuits:

I cut the refrigerated biscuits into quarters and place them evenly over the beef mixture. This way, every bite has the perfect biscuit-to-meat ratio.

6. Brush with Garlic Butter:

In a small bowl, I mix the melted butter and garlic powder, then brush it over the biscuits. This adds an extra layer of flavor and helps them bake up golden brown and delicious.

7. Bake and Enjoy:

I bake the casserole for 25-30 minutes, or until the biscuits are golden brown.

For the final touch, I sprinkle the remaining ½ cup of cheese over the top and pop it back in the oven for another 5 minutes-just enough for the cheese to melt beautifully.

My Best Tips for Perfect Sloppy Joe Biscuit Casserole:

Want extra flavor? Add a teaspoon of Worcestershire sauce or a dash of hot sauce to the beef mixture.

Make it cheesy! Mix some Monterey Jack or pepper jack cheese with the cheddar for an extra cheesy bite.

Customize the biscuits - If you love extra crunch, brush the biscuits with butter and sprinkle them with Parmesan before baking.

Don't overbake - The biscuits should be golden and crispy, but baking them too long can dry them out. Keep an eye on them in the last few minutes.

What to Serve with Sloppy Joe Biscuit Casserole:

A fresh green salad - The tangy dressing balances out the richness of the casserole.

Coleslaw - The crunch adds a nice contrast to the soft biscuits.

Sweet potato fries - A great sweet and savory pairing.

DIRECTIONS

- 1.** Preheat and Prep: I start by preheating my oven to 375°F (190°C) and greasing a 9x13-inch baking dish. This ensures that nothing sticks and makes for an easy cleanup later.
- 2.** Cook the Beef Mixture: In a large skillet over medium heat, I brown the ground beef along with the diced onions and bell peppers.
- 3.** Once the beef is fully cooked, I drain any excess grease. This keeps the casserole from getting too oily.
- 4.** Sauce It Up: I stir in the Sloppy Joe sauce, making sure the beef is fully coated.
- 5.** Letting the mixture simmer for 2-3 minutes helps blend all the flavors together.
- 6.** Assemble the Casserole: I pour the beef mixture into the greased baking dish and spread it out evenly.
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15. Don't overbake - The biscuits should be golden and crispy, but baking them too long can dry them out. Keep an eye on them in the last few minutes.
16. What to Serve with Sloppy Joe Biscuit Casserole: This dish is a meal in itself, but if you want to round it out, here are my favorite sides:
17. A fresh green salad - The tangy dressing balances out the richness of the casserole.
18. Coleslaw - The crunch adds a nice contrast to the soft biscuits.
19. Sweet potato fries - A great sweet and savory pairing.
20. Frequently Asked Questions: Q: Can I make this casserole ahead of time?A: Yes! You can prepare the beef mixture and layer it in the baking dish ahead of time. When you're ready to bake, just add the biscuits and pop it in the oven.
21. Q: Can I use homemade Sloppy Joe sauce?A: Absolutely! If you prefer homemade, mix together $\frac{3}{4}$ cup ketchup, 1 tbsp brown sugar, 1 tbsp Worcestershire sauce, 1 tsp mustard, and a dash of hot sauce. Simmer with the beef for a few minutes.
22. Q: What's the best way to store and reheat leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat in the oven at 350°F (175°C) for about 10 minutes to keep the biscuits crispy.
23. Q: Can I make this with ground turkey?A: Yes! Ground turkey works just as well, and it makes for a slightly lighter version.
24. Why You Need to Try This Recipe: This Sloppy Joe Biscuit Casserole is one of those recipes that checks all the boxes—it's quick, easy, cheesy, and beyond satisfying. Whether you're feeding a hungry family or looking for a cozy meal to enjoy on a chilly night, this casserole is a guaranteed win.
25. If you give this recipe a try, let me know how it turns out! And for more delicious comfort food ideas, be sure to check out Chef Maniac. Happy cooking!

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

Original recipe: <https://chefmaniac.com/saucy-cheesy-and-irresistible-this-sloppy-joe-casserole-is-a-must-try/>