

French Onion Beef Sloppy Joes Recipe: Cheesy, Savory, and Weeknight-Easy

Irresistible French Onion Beef Sloppy Joes



Irresistible French Onion Beef Sloppy Joes

- 1 pound ground beef (85% lean)
- 1 large onion, thinly sliced

@Yummy Dishes

TIME

15 to 20 min

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

1 pound ground beef
1 large yellow onion, thinly sliced
2 tablespoons butter
1 tablespoon olive oil
2 cloves garlic, minced
1 tablespoon all-purpose flour
1 cup beef broth
1 tablespoon Worcestershire sauce
1 teaspoon onion soup mix or 1 teaspoon beef bouillon granules
1 tablespoon ketchup
1 teaspoon Dijon mustard
Salt, to taste
Black pepper, to taste
4 to 6 burger buns
4 to 6 slices provolone, mozzarella, or Swiss cheese
Fresh parsley, optional for garnish

DIRECTIONS

- 1.** Cook the onions: In a large skillet, melt the butter with the olive oil over medium heat. Add the sliced onions and cook, stirring often, until soft, golden, and lightly caramelized. This usually takes about 15 to 20 minutes.
- 2.** Add garlic: Stir in the minced garlic and cook for about 30 seconds, just until fragrant.
- 3.** Brown the beef: Add the ground beef to the skillet. Break it up with a spoon and cook until browned and fully cooked through. Drain excess grease if needed.
- 4.** Build the sauce: Sprinkle the flour over the beef and onion mixture and stir well. Pour in the beef broth, Worcestershire sauce, onion soup mix, ketchup, and Dijon mustard. Stir until combined.
- 5.** Simmer: Let the mixture simmer for 5 to 7 minutes, until slightly thickened and saucy. Season with salt and black pepper to taste.
- 6.** Toast the buns: While the filling simmers, lightly toast the buns in the oven or on a skillet.
- 7.** Assemble: Spoon the beef mixture onto the bottom half of each bun. Top with a slice of cheese and let it melt slightly from the heat of the filling. Add the top bun and serve immediately.

SWAPS & NOTES

Ground beef: An 85/15 blend gives great flavor, but leaner beef works too.

Onions: Yellow onions are ideal for sweetness, though white onions can work in a pinch.

Cheese: Provolone gives the most classic French onion flavor, but Swiss or mozzarella also melt beautifully.

Buns: Brioche buns add richness, while standard hamburger buns keep it classic.

TIPS FOR SUCCESS

The best French Onion Beef Sloppy Joes come down to a few simple details.

First, let the onions cook long enough to develop sweetness and color.

That is where the French onion character really comes from.

Second, keep the filling saucy but not too thin.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/french-onion-beef-sloppy-joes-recipe-cheesy-savory-and-weeknight-easy/>