

Easy Homemade Sloppy Joes for Quick Weeknight Dinners

Homemade Sloppy Joe Recipe ?



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5 min

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INGREDIENTS

For the Sauce:

- 15 oz tomato sauce
- 1/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons yellow mustard
- 2-3 teaspoons brown sugar

For the Sloppy Joes:

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 small onion, finely chopped
- 1/2 small green bell pepper, diced
- 3 garlic cloves, minced
- 5 hamburger buns, toasted

DIRECTIONS

- 1.** Make the sauce: In a bowl, combine tomato sauce, ketchup, Worcestershire sauce, mustard, and brown sugar. Set aside.
- 2.** Cook the beef: Heat oil in a skillet over medium-high heat. Add ground beef and cook for about 5 minutes until browned, breaking it up as it cooks.
- 3.** Drain excess fat: Remove any excess grease if needed. Season with salt and pepper.
- 4.** Add vegetables: Stir in onion and bell pepper. Cook for 5-6 minutes until softened.
- 5.** Add garlic: Stir in garlic and cook for 30 seconds until fragrant.
- 6.** Add sauce: Pour in the prepared sauce and stir to combine.
- 7.** Simmer: Bring to a light boil, then reduce heat and simmer uncovered for about 15 minutes until thickened.
- 8.** Serve: Spoon onto toasted buns and serve warm.

SWAPS & NOTES

Ground beef: Use lean beef to reduce excess grease, or substitute with ground turkey for a lighter option.

Brown sugar: Adjust to taste depending on how sweet you like your sauce.

Mustard: Adds tang-feel free to increase or decrease based on preference.

Bell pepper: Adds texture and flavor, but can be omitted if desired.

TIPS FOR SUCCESS

One of the best tips for this recipe is to let the sauce simmer long enough to thicken.

This helps concentrate the flavors and gives you that perfect sloppy texture.

This adds structure and keeps them from getting too soggy once the filling is added.

If your sauce becomes too thick, simply add a splash of water to loosen it to your desired consistency.

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Original recipe: <https://chefmaniac.com/easy-homemade-sloppy-joes-for-quick-weeknight-dinners/>