

Sloppy Joe Cheesy Biscuit Cups Recipe for an Easy Family Dinner

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OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the filling:

- 1 pound ground beef or turkey
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 can tomato sauce, 8 ounces
- 2 tablespoons tomato paste, optional
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- Salt, to taste
- Black pepper, to taste

For the biscuit cups:

- 1 can refrigerated biscuit dough
- 1 cup shredded cheddar cheese
- Parsley or green onions, optional for garnish

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F.
2. Grease a muffin tin well.
3. Cook the filling: In a skillet over medium heat, brown the ground beef with the chopped onion and green bell pepper.
4. Drain any excess grease if needed.
5. Add the sauce ingredients: Stir in the tomato sauce, tomato paste if using, brown sugar, Worcestershire sauce, chili powder, garlic powder, salt, and black pepper.
6. Let the mixture simmer for about 5 minutes, until thickened slightly.
7. Form the biscuit cups: Press the refrigerated biscuit dough into the muffin cups, shaping it up the sides to form little shells.
8. Fill and top: Spoon the sloppy joe filling into each biscuit cup, filling each about three-quarters full.
9. Top each one with shredded cheddar cheese.
10. Bake: Bake for 12 to 15 minutes, until the biscuit edges are golden and the cheese is melted.
11. Cool and serve: Let them cool for 2 to 3 minutes before removing from the pan.
12. Garnish with parsley or green onions if desired and serve warm.

SWAPS & NOTES

Ground beef gives these biscuit cups the classic sloppy joe flavor, but ground turkey works nicely too if you want

something a bit lighter.

The tomato paste is optional, but it helps make the filling a little richer and thicker, which can be especially helpful when baking inside the biscuit cups.

Cheddar is a natural fit because it melts beautifully and adds a bold cheesy flavor, but Colby Jack or a Mexican blend could work

too if that is what you already have.

Refrigerated biscuit dough is what makes this recipe so easy.

TIPS FOR SUCCESS

A slightly thicker sloppy joe mixture works best so the biscuit cups hold together well after baking.

Grease the muffin tin thoroughly so the biscuit cups release easily.

Press the biscuit dough evenly into the muffin cups so you get a good balance of filling and crust in every bite.

Let the cups cool briefly before removing them from the pan.

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

Original recipe: <https://chefmaniac.com/sloppy-joe-cheesy-biscuit-cups-recipe-for-an-easy-family-dinner/>