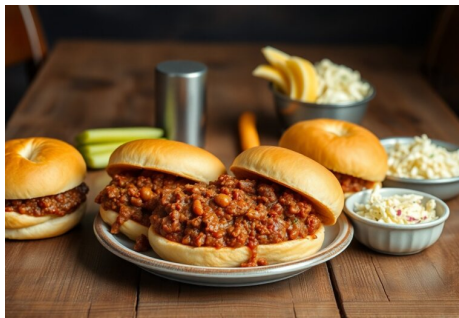


## Classic Sloppy Joes: A Perfect Family Meal Everyone Will Love

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**TIME**  
**4 min**

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### INGREDIENTS

- 1 lb ground beef (or ground turkey for a leaner option)
- 1 small onion, finely diced
- 1/2 green bell pepper, finely diced (optional)
- 2 cloves garlic, minced
- 1/2 cup ketchup
- 2 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 1 tbsp yellow mustard
- 1 tbsp brown sugar
- 1/4 tsp smoked paprika (optional, for extra depth)
- Salt and pepper to taste
- 4 hamburger buns (toasted, if desired)
- Optional toppings: shredded cheese, pickles, or coleslaw

#### Instructions:

**Cook the Ground Meat:** In a large skillet over medium heat, cook the ground beef until browned, breaking it into crumbles as it cooks. Drain any excess fat and return the meat to the skillet.

**Sauté the Vegetables:** Add the diced onion, green bell pepper (if using), and minced garlic to the skillet. Cook until softened and fragrant, about 3-4 minutes.

**Make the Sauce:** Stir in the ketchup, tomato paste, Worcestershire sauce, mustard, and brown sugar. Mix well to coat the beef evenly. Add smoked paprika

for a smoky twist if desired.

**Simmer and Season:** Reduce the heat to low and let the mixture simmer for 8-10 minutes, stirring occasionally. Taste and season with salt and pepper as needed.

**Assemble and Serve:** Spoon the Sloppy Joe mixture onto hamburger buns and add your favorite toppings. Serve hot and enjoy!

**Tips for the Best Sloppy Joes:**

**Make It Ahead:** The flavors only get better over time, so feel free to prepare the mixture ahead and reheat it when ready to serve.

**Customize the Veggies:** Swap green bell peppers for red or add grated carrots for a touch of sweetness and extra nutrition.

**Go Gourmet:** Serve on brioche buns and top with caramelized onions or shredded cheese for an elevated version.

**Why You'll Love This Recipe:**

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8. **Go Gourmet:** Serve on brioche buns and top with caramelized onions or shredded cheese for an elevated version.
9. **Why You'll Love This Recipe:** These Sloppy Joes are a crowd-pleaser that's quick to make and packed with flavor. Perfect for casual dinners, game days, or even

meal prep, this recipe is a lifesaver when you need something satisfying and easy. Plus, it's endlessly customizable to suit your family's taste.

10. Did you try this : Best Sloppy Joe Recipe? Share your thoughts in the comments and check out the original recipe on [iwvcooking.com](http://iwvcooking.com). Follow me for more quick and delicious meal ideas for your family!

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