

Sloppy Joes with Fried Onions

This recipe is quick and easy to make, perfect for busy weeknights or last-minute gatherings.



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30 min

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INGREDIENTS

- 1 pound ground beef
- 1 large onion, thinly sliced
- 1 tablespoon olive oil
- 1 can (8 ounces) tomato sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 4 hamburger buns

DIRECTIONS

1. Follow these simple steps to make : Sloppy Joes with Fried Onions:
2. In a large skillet, heat olive oil over medium-high heat. Add the sliced onions and cook until they are golden brown and crispy, about 8-10 minutes. Remove from the skillet and set aside.
3. In the same skillet, add the ground beef and cook until it is browned and fully cooked, breaking it up into small pieces with a wooden spoon.
4. Add the tomato sauce, : Worcestershire sauce, brown sugar, garlic powder, onion powder, salt, and pepper to the skillet with the ground beef. Stir to combine all the ingredients and let it simmer for 5-7 minutes.
5. Once the sauce has thickened, add the fried onions back into the skillet and stir to combine.
6. Toast the hamburger buns in a separate pan or in the oven for a few minutes.
7. Assemble the : Sloppy Joes by placing a generous amount of the beef and onion mixture on the bottom half of each bun. Top with the other half of the bun and serve hot.
8. Pro tip: For an extra kick of flavor, you can add a dash of hot sauce or a sprinkle of red pepper flakes to the beef mixture while it simmers.

TIPS FOR SUCCESS

Here are a few tips and variations to make this recipe even more delicious: For a healthier option, you can use ground turkey or chicken instead of beef.

If you prefer a thicker sauce, you can add a tablespoon of tomato paste to the skillet.

For a vegetarian version, you can substitute the ground beef with cooked lentils or your favorite meatless ground beef alternative.

To add some extra veggies to the dish, you can mix in some diced bell peppers or mushrooms with the ground beef.

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