

## Easy Garlic Bread Sloppy Joe Casserole Recipe

A cozy, hearty dish that brings the whole family together



PREP

**10 minutes**

COOK

**25 minutes**

TOTAL

**35 minutes**

PRINT

**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 1 bell pepper, diced
- 1 cup sloppy joe sauce
- 1 can refrigerated garlic bread (or 1 loaf of garlic bread)
- 1 cup shredded cheddar cheese

### DIRECTIONS

1. Preheat your oven to 375F (190C).
2. In a large skillet, brown the ground beef over medium heat drain excess fat.
3. Add diced onion and bell pepper to the skillet cook until softened, about 5 minutes.
4. Stir in the sloppy joe sauce and simmer for 3-4 minutes.
5. In a greased casserole dish, layer the beef mixture, then top with the garlic bread, and sprinkle with shredded cheddar cheese.
6. Bake for 20-25 minutes, or until the garlic bread is golden and the cheese is melted.

### SWAPS & NOTES

Feel free to swap in ground turkey or add your favorite veggies for extra flavor

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

Original recipe: <https://chefmaniac.com/easy-garlic-bread-sloppy-joe-casserole-recipe/>