

Cheesy Garlic Bread Sloppy Joe Bake: A Comfort Food Mashup

Take your comfort food game to the next level with this



OVEN
375°F

TIME
5 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 loaf garlic bread
- 1 lb ground beef
- 1/2 cup onion, diced
- 1/2 cup ketchup
- 1 tbsp mustard
- 1 tbsp Worcestershire sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste

Instructions:

Preheat the Oven: Set your oven to 375°F (190°C). Place a baking sheet on the counter and prepare the garlic bread by laying it out flat.

Cook the Beef Mixture: In a large skillet, cook the ground beef and diced onions over medium heat until browned, seasoning with salt and pepper. Drain any excess grease if necessary.

Add the Sloppy Joe Sauce: Stir in the ketchup, mustard, and Worcestershire sauce. Reduce the heat and simmer for 5 minutes, allowing the flavors to combine.

Assemble the Dish: Spoon the sloppy joe mixture evenly over the garlic bread. Top with shredded cheddar and mozzarella cheese for a cheesy finish.

Bake to Perfection: Place the baking sheet in the oven and bake for 10-15 minutes, or until the cheese is melted and bubbly.

Serve and Enjoy: Slice into portions and serve hot. Pair with a side salad or roasted veggies for a balanced meal!

Tips for the Best Garlic Bread Sloppy Joe Bake:

Choose Good Garlic Bread: Opt for a crusty garlic loaf for better texture and to hold up to the sloppy joe filling.

Customize the Cheese: Swap in pepper jack or gouda for a unique twist on flavor.

Add Veggies: Include diced bell peppers or mushrooms in the beef mixture for added nutrition and flavor.

Why You'll Love This Recipe:

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10. Why You'll Love This Recipe: This Cheesy Garlic Bread Sloppy Joe Bake is perfect for busy weeknights or when you're craving a hearty, comforting dish. The combination of savory beef, melty cheese, and garlicky

bread creates a satisfying, flavorful meal that the whole family will enjoy. It's easy to make, budget-friendly, and sure to become a household favorite!

11. Have you tried this recipe? Share your thoughts in the comments below and check out more creative recipes like this on I Wuv Cooking. Whether you're a sloppy joe fan or a garlic bread enthusiast, this recipe is bound to win you over!

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

Original recipe: <https://chefmaniac.com/cheesy-garlic-bread-sloppy-joe-bake-a-comfort-food-mashup/>