

LA CASITA SPICY SLOPPY JOES

CATEGORY Dinner

COOK TIME 30 +/- minutes

INGREDIENTS

- 1 red onion peeled and chopped
- 1 red and 1 yellow bell pepper seeded and chopped
- 4 cloves garlic minced
- 3 pounds ground beef
- 1 can tomato sauce
- 1 8 oz. La Casita Hot Sauce Abuela's Mild
- 5 teaspoons tomato paste
- 1/2 cup packed brown sugar (+/- depending on desired sweetness)
- 1/3 cup Worcestershire sauce
- 5 tablespoons tomato paste
- 2 tablespoons apple cider vinegar
- 3 tablespoons Dijon mustard
- 1 tablespoon salt
- 1 tablespoon chili powder
- Slider rolls or buns



NOTES FROM LA CASITA

Do you love a good Sloppy Joe, but can't stand the canned variety? This recipe is so easy to make and it also has such a great flavor profile.

Tangy, spicy, and just a hint of sweet. You'll never buy that can of Sloppy Joe Sauce again!

Fresh isn't fast, but I've taken a lot of the guess work out of this recipe. It's great for a pot luck or midweek meal. And, it's freezer friendly too.

DIRECTIONS

1. Brown beef and separate into small pieces. Add onions and bell peppers.
2. Add dry ingredients as well as the remaining ingredients. Stir the mixture and bring to a simmer. Simmer for 10-12 minutes to thicken, stirring occasionally. I drained some of the extra water to naturally thicken the meat sauce. You can also add additional tomato paste.
3. Prior to serving, taste to ensure additional salt does not need to be added.
4. Serve Sloppy Joe meat sauce onto buns and serve warm.

