

Unsloppy Joes (vegetarian) From: Laura Bruns 8/23/2019

I found the basics of this recipe online but made modifications to make it better IMO.



Ingredients:

1Tbs	Olive oil
½ cup	Chopped Onion
½ cup	Chopped Celery
½ cup	Chopped Carrots
½ cup	Chopped Green Bell Pepper
½ cup	Chopped Red Bell Pepper
1 clove	Garlic, minced
1 can	(14.5 oz) diced tomatoes
¾ Tbs	Chili Powder
1 Tbs	Tomato paste
2 Tbs	Distilled white vinegar
½ tsp	Ground black pepper
1 can	(15 oz) kidney beans, drained and rinsed
1 Tbs	Worcestershire Sauce

Directions:

1. Heat olive oil in a large skillet over medium heat. Add onion, celery, carrot, green and red pepper, and garlic: sauté until tender. Stir in tomatoes, chili powder, tomato paste, vinegar, Worcestershire Sauce and pepper. Cover, reduce heat, and simmer 10 minutes.
2. Stir in kidney beans and cook an additional 5 minutes.
3. Spoon bean mixture evenly into your favorite rolls or use to top your nachos. Chilled leftovers are delicious on a salad.

