

Sloppy Joe's

Ingredients

- 2 lb Ground Beef
- 1 C Onion, diced
- 1 C Bell Pepper, diced
- $\frac{2}{3}$ C Brown Sugar
- 2 C Salsa
- 1 C BBQ Sauce
- 2 T Worcestershire Sauce
- $\frac{1}{4}$ C Ketchup



Directions

- Brown ground beef, onion, and bell pepper to a skillet over medium-high heat and cook until no pink in beef and onions and peppers are translucent, tender, and fragrant.
- While the beef, onions, and peppers are cooking; measure out all the other ingredients.
- When the beef is cooked, add in the rest of the ingredients and mix well. Allow to simmer on low for 5-15 minutes.
- Serve hot over on buns, over rice, or next to sourdough.
- Store leftovers in an airtight container in the fridge for up to 5 days or the freezer for up to 3 months.
- Thaw overnight in the fridge and reheat in the oven, toaster oven, or microwave with a splash of water or bone broth.