

Sloppy Joe's with Garlic Toast

Serves Four



Sloppy Joe Ingredients

- 1 tablespoon olive oil
- 1 small onion, chopped
- 2 garlic cloves, finely chopped
- 1 stalk celery, finely chopped
- 1 ½ teaspoons kosher salt
- ½ teaspoon ancho chili powder
- 2 tablespoons tomato paste
- 1 ½ pounds ground turkey (90/10) or lean ground beef
- 1 can (15 ounces) diced fire-roasted tomatoes with roasted peppers
- 4 shakes of **Tabasco** Chipotle Sauce
- 1 tablespoon Dijon mustard
- 2 teaspoons Worcestershire sauce
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- 1 tablespoon apple cider vinegar
- 1/4 cup water

Garlic Toast Ingredients

- 4 ciabatta-style rolls - cut in half, or 8 slices of sourdough bread
- 4 tablespoons (½ stick) butter, softened
- 1 garlic clove, minced

Steps

1. Heat the olive oil in a medium saucepan over medium-high heat.
2. Add the chopped onion, chopped garlic cloves, chopped celery, salt, chili powder and cook, stirring until you smell the onions and spices, about 5 minutes.
3. Add the ground turkey meat breaking it up into large chunks with your spoon and cook until the meat loses its pink color and turns white, about 10 minutes.
4. Add the fire-roasted tomatoes and cook for a few minutes before adding the tomato paste and continue to simmer.
5. Reduce the heat to medium and add the Dijon, Worcestershire sauce, brown sugar, molasses, apple cider vinegar and water.
6. Cover and simmer for 10 - 15 minutes. Remove the cover and continue to cook until it's thicker. Taste for seasonings.
7. For the garlic toast: stir together softened butter, minced garlic and salt. Spread mixture evenly onto the ciabatta rolls or sourdough bread. Toast rolls under the broiler until bread is lightly browned on both sides.
8. Once rolls are toasted, evenly distribute the sloppy Joe mixture over one side of each roll and top the mixture with chopped cilantro. Put the toasted bread on top and enjoy!