

Sloppy Joes

Ingredients

1 Tbsp butter
1 tsp olive oil
1 lb. ground beef
1/3 green bell pepper, minced
1/2 large yellow onion, minced
3 cloves garlic, minced
1 Tbsp tomato paste
2/3 cup ketchup
1/3 cup water
1 Tbsp brown sugar
1 tsp yellow mustard
3/4 tsp chili powder
1/2 tsp Worcestershire sauce
1/2 tsp kosher salt
1/4 tsp red pepper flakes
1/4 tsp black pepper
dash of hot sauce
Havarti cheese slices
Buns

Directions

Heat butter and oil in large skillet over MED/MED-HIGH heat. Add beef and brown, breaking apart into crumbles as it cooks, about 5 minutes. Remove from skillet and discard liquid. Add onion and bell pepper to same skillet and cook 2-3 minutes, until soft. Add garlic and cook 30 seconds or so, until fragrant. Add beef back to the skillet and add tomato paste. Stir well. Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt, red pepper flakes, black pepper and hot sauce. Stir well to combine. Cook over MED heat for 10 minutes until thickened. Serve on buns with Havarti cheese.