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Hot Italian Sloppy Joes

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Not your average Sloppy Joe! Forget the can; this dish only takes 30 minutes. The Hot Italian Sausage gives this dish really great flavor but not a lot of heat.

Prep time 5-10 minutes

Cook time 30 minutes

Ingredients

1 tablespoon Olive Oil
½ cup diced onion (about half large onion)
½ cup diced celery (about one stalk)
½ cup diced carrot (about one carrot)
1 clove minced garlic
1 teaspoon fiesta seasoning
1 lb ground beef
2 links (1/2 lb) of Hot Italian sausage – casings removed
15oz tomato sauce
1 tablespoon tomato paste
½ tablespoon ground mustard
1 tablespoon Worcestershire sauce
1 Tablespoon red wine vinegar

1. Heat the oil on medium heat; add the onions, carrots, celery and Fiesta Seasoning cook until the onions just start becoming translucent. Stir in garlic.
2. Add the ground beef and sausage breaking it up into smaller pieces as it cooks. Cook thoroughly.
3. Remove any excess fat.
4. Stir in the tomato sauce, tomato paste, ground mustard, Worcestershire sauce, and red wine vinegar. Cook until thickened about five minutes.

Tip: To save time I use my food processor to mince the onions, celery, and carrots while the oil is heating. Pulse until finely chopped.

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HOURS Tuesday - Friday 9:00am - 2:30pm | Saturday 9:00am - 12:00pm | Sunday - Monday - Closed

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