



# Italian Garlic Bread Sloppy Joes



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Philly Steak Cheese Fries

## Introduction

Italian Garlic Bread Sloppy Joes are a delicious twist on the classic American dish, combining the rich flavors of Italian bread, garlic butter, and a savory sloppy joe filling. Perfect for a cozy family dinner or a casual gathering with friends, this recipe elevates the humble sloppy joe into a cheesy, garlicky masterpiece. Get ready to indulge in this hearty meal that is sure to satisfy your cravings.

## Detailed Ingredients with measures

### Bread:

- 1 loaf Italian bread
- $\frac{1}{2}$  cup unsalted butter, softened
- 1 teaspoon garlic salt

### Sloppy Joe:

- 1 pound ground beef
- $\frac{1}{4}$  cup yellow onion, chopped
- $\frac{1}{2}$  teaspoon garlic powder
- 1 teaspoon yellow mustard
- $\frac{3}{4}$  cup ketchup
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon black pepper
- $\frac{1}{2}$  cup water

### Topping:

- 1 cup mozzarella cheese, shredded
- 1 cup sharp cheddar, shredded
- Parsley, chopped for garnish

## Prep Time

Prep Time: 10 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 35 minutes

Yield: 4 servings

For a delicious and satisfying meal, Italian Garlic Bread Sloppy Joes are the way to go. With a perfect balance of flavors and textures, this dish is a surefire hit at any table. Enjoy!



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 350°F (175°C).

## Prepare the Baking Sheet

Line a baking sheet with parchment paper to prevent sticking.

## Slice the Bread

Take the loaf of Italian bread and slice it lengthwise into two halves. Place both halves on the lined baking sheet, ensuring the cut side is facing up.

## Make the Garlic Butter Mixture

In a small bowl, combine  $\frac{1}{2}$  cup of softened unsalted butter with 1 teaspoon of garlic salt. Mix until well blended.

## Spread the Garlic Butter

Spread the garlic butter mixture evenly over the cut sides of the bread. Set the bread aside while you prepare the sloppy joe filling.

See also Bacon Chicken Alfredo English Muffins

## Cook the Ground Beef and Onions

In a medium nonstick skillet over medium heat, add 1 pound of ground beef and  $\frac{1}{4}$  cup of chopped yellow onion. Cook until the beef is no longer pink, which should take about 8-10 minutes.

### **Drain Excess Grease**

Once the beef is cooked, drain any excess grease from the skillet.

### **Add Seasonings and Sauce**

Stir in  $\frac{1}{2}$  teaspoon of garlic powder, 1 teaspoon of yellow mustard,  $\frac{3}{4}$  cup of ketchup,  $\frac{1}{2}$  teaspoon of kosher salt,  $\frac{1}{4}$  teaspoon of black pepper, and  $\frac{1}{2}$  cup of water. Mix everything until well combined.

### **Assemble the Sloppy Joes**

Divide the sloppy joe mixture evenly between both halves of the bread.

### **Add the Cheese**

Top the sloppy joe mixture with 1 cup of shredded mozzarella cheese and 1 cup of shredded sharp cheddar cheese.

### **Bake the Sloppy Joes**

Place the baking sheet in the preheated oven and bake for 12-14 minutes or until the cheese is melted and the edges of the bread are golden brown.

### **Cut and Serve**

Remove the baking sheet from the oven. Cut the cheesy sloppy joes into pieces and serve immediately. Garnish with chopped parsley if desired.

## **Notes**

## Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

## Serving Suggestions

These sloppy joes pair well with a side salad or fries for a complete meal.

## Customization

Feel free to customize the meat; ground turkey or chicken can be used as a healthier alternative. You can also add diced bell peppers or jalapeños for an extra kick.

## Allergies

Make sure to check the ingredients for any potential allergens, especially the bread and cheese.

See also [Butterfinger Caramel Crunch Bars](#)



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# Cook techniques

## Preheating the Oven

Before baking, it is important to preheat the oven to the desired temperature to ensure even cooking and proper browning.

## Preparing the Bread

Slice the Italian bread lengthwise and spread the garlic butter mixture evenly on the cut sides for enhanced flavor.

## Cooking the Ground Beef

Cook the ground beef with onions over medium heat until fully browned and no longer pink, typically taking 8-10 minutes.

## Draining Grease

After cooking the beef, drain any excess grease to avoid a greasy filling, ensuring a better texture and flavor.

## Mixing the Sloppy Joe Filling

Combine the cooked beef with garlic powder, mustard, ketchup, salt, pepper, and water, stirring until all ingredients are incorporated.

## Layering the Filling

Evenly distribute the sloppy joe mixture over both halves of the prepared bread to ensure each bite is flavorful.

## Baking

Bake the assembled sloppy joes in the preheated oven until the cheese is melted and the bread is golden brown, about 12-14 minutes.

## Garnishing

After baking, garnish with chopped parsley to add freshness and a pop of color before serving.

## FAQ

### Can I use other types of bread?

Yes, while Italian bread is traditional, you can use other bread types such as French bread or even sandwich rolls.

### How can I make this dish vegetarian?

You can substitute the ground beef with a plant-based protein or vegetables like mushrooms, lentils, or beans.

### Can I prepare the sloppy joe filling in advance?

Absolutely! You can make the sloppy joe filling ahead of time and store it in the refrigerator until you're ready to assemble and bake.

### What's the best way to store leftovers?

Store any leftover sloppy joes in an airtight container in the refrigerator for up to three days.

See also English Muffin Breakfast Pizzas

**Can I freeze Italian Garlic Bread Sloppy Joes?**

Yes, you can freeze the assembled sloppy joes before baking. Just wrap them tightly in foil and store in the freezer for up to three months.



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## Conclusion

Italian Garlic Bread Sloppy Joes are a delicious and satisfying twist on the classic dish, combining the flavors of garlic, beef, and melted cheese within a crispy, buttery bread. They make for a perfect meal that is both hearty and easy to prepare. This dish is ideal for family dinners or casual gatherings, ensuring that everyone will enjoy every savory bite.

## More recipes suggestions and combination

### **Cheesy BBQ Chicken Sloppy Joes**

Swap ground beef for shredded cooked chicken and mix with BBQ sauce. Top with cheese and serve on garlic bread for a sweet and tangy twist.

### **Vegetarian Mushroom Sloppy Joes**

Use finely chopped mushrooms and lentils as a hearty base. Season with classic sloppy joe spices and serve on toasted garlic bread for a meatless option.

### **Buffalo Cauliflower Sloppy Joes**

Combine roasted cauliflower with buffalo sauce for a spicy, bold flavor. Pile it onto the garlic bread and add blue cheese crumbles for a trendy twist.

### **Italian Meatball Sloppy Joes**

Use cooked meatballs in marinara sauce as filling, topped with provolone cheese, for an Italian-style sloppy joe, served on garlic bread.

### **Sloppy Joe Tacos**

Take the sloppy joe mixture and serve in taco shells with fresh toppings like cilantro, avocado, and cheese for a fun and unique twist.

### **Tex-Mex Sloppy Joes**

Incorporate taco seasoning into the meat mixture and serve on garlic bread with salsa, jalapeños, and avocado for a zesty flavor.



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