



# Italian Garlic Bread Sloppy Joes



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
- ½ cup unsalted butter, softened
- 1 teaspoon garlic salt

### Sloppy Joe:

- 1 pound ground beef
- ¼ cup yellow onion, chopped
- ½ teaspoon garlic powder
- 1 teaspoon yellow mustard
- ¾ cup ketchup
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ½ 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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