



# Garlic Bread Sloppy Joes



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## Introduction

Garlic Bread Sloppy Joes is a delightful twist on the classic Sloppy Joe sandwich, combining the irresistible flavors of garlic bread with a hearty meat filling. This recipe is perfect for a quick weeknight meal that the whole family will love. With its cheesy, garlicky goodness encased in a soft bread, it's a comfort food that will satisfy your cravings.

## Detailed Ingredients with measures

Ground beef - 1 pound  
Onion, chopped - 1 medium  
Garlic, minced - 3 cloves  
Ketchup - 1/2 cup  
Mustard - 2 tablespoons  
Brown sugar - 1 tablespoon  
Worcestershire sauce - 1 tablespoon  
Salt - 1/2 teaspoon  
Black pepper - 1/4 teaspoon  
Garlic bread - 4 slices  
Cheddar cheese, shredded - 1 cup

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time - 20 minutes

Total Time - 35 minutes

Yield - 4 servings



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## Detailed Directions and Instructions

### Prepare the Ground Beef

Start by heating a large skillet over medium heat. Add the ground beef and cook until browned, stirring occasionally to break up the meat, about 4 to 5 minutes.

### Add Onions and Garlic

Once the beef is browned, add diced onions and minced garlic to the skillet. Sauté until the onions are translucent and the garlic is fragrant, about 2 to 3 minutes.

### Incorporate Tomato Sauce

Pour in the tomato sauce, Worcestershire sauce, and a pinch of salt and pepper. Stir to combine all ingredients and let it simmer on low heat for 10 minutes, allowing the flavors to meld.

### Prepare the Garlic Bread

While the meat mixture simmers, preheat your oven to 375°F (190°C). Slice the French bread in half lengthwise and spread softened butter evenly on each half. Sprinkle minced garlic and parsley over the butter.

See also Bagel Breakfast Casserole with Eggs, Ham, and Bacon

### Bake the Garlic Bread

Place the prepared garlic bread on a baking sheet and bake in the preheated oven for about 10 to 12 minutes, or until the edges are golden and crispy.

## Assemble the Sloppy Joes

Once the meat mixture is ready and the garlic bread is baked, spoon a generous amount of the beef mixture onto the cut side of the garlic bread halves.

## Serve the Sloppy Joes

Serve the garlic bread sloppy joes warm, cut into individual servings if desired, and enjoy!

## Notes

### Customize Your Toppings

Feel free to add toppings such as cheese, pickles, or hot sauce for extra flavor.

### Storing Leftovers

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

### Freezing Options

If you want to freeze the mixture, allow it to cool completely before storing in a freezer-safe container. It can be frozen for up to 3 months. Reheat before serving over fresh garlic bread.



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# Cook techniques

## Sautéing

Sautéing is a quick cooking method that involves cooking food over high heat with a small amount of oil or fat. This technique helps to develop flavor and texture in the garlic bread sloppy joes.

## Layering Flavors

Layering flavors means adding ingredients in stages during cooking to build depth of taste. Start with aromatics like onions and garlic, followed by the meat, and then add seasonings to enhance the overall flavor profile.

## Toasting

Toasting the bread provides a crispy texture and helps prevent it from becoming soggy once the filling is added. This technique ensures a delightful contrast between the soft filling and crunchy bread.

See also [Pork Chops in Milk](#)

## FAQ

### **Can I use a different type of bread for this recipe?**

Yes, you can use various types of bread such as hamburger buns, ciabatta, or even gluten-free options based on your preference.

### **How can I make this dish vegetarian?**

You can substitute the meat with a plant-based alternative, such as

lentils or a store-bought meat substitute, paired with the same flavorful seasonings.

**What can I serve with garlic bread sloppy joes?**

These sloppy joes pair well with a side salad, potato chips, or sweet potato fries for a complete meal.

**Can I prepare the filling in advance?**

Absolutely! You can prepare the sloppy joe filling ahead of time and store it in the refrigerator. Just reheat when ready to serve.

**Is it possible to freeze the sloppy joe filling?**

Yes, the filling can be frozen for future meals. Just ensure it cools completely before transferring to an airtight container for storage.



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## Conclusion

These Garlic Bread Sloppy Joes are a delectable twist on a classic favorite, combining the rich, savory flavors of traditional Sloppy Joes with the irresistible crunch and aroma of garlic bread. Perfect for a family meal or a casual gathering, this dish is sure to impress and satisfy.

## More recipes suggestions and combination

### **Stuffed Bell Peppers**

A great way to incorporate more veggies into your meal, stuffed bell peppers with a hearty mixture of rice, ground meat, and spices offer a colorful and nutritious option.

### **BBQ Pulled Pork Sandwiches**

For a smoky flavor profile, try BBQ pulled pork sandwiches. Serve them on garlic bread for an added layer of taste.

### **Cheesy Garlic Bread**

If you're a garlic bread lover, elevate your garlic bread experience by adding different cheeses. Mozzarella, parmesan, or cheddar can take it to the next level.

See also [Fireball Fudge](#)

### **Chili Cheese Fries**

Combine the heartiness of chili with indulgent cheese fries for a delightful party snack that pairs wonderfully with Sloppy Joes.

## Mac and Cheese Burger

For a decadent treat, a mac and cheese burger blends the comforts of creamy mac and cheese with the classic burger flavors, creating a delightful gourmet experience.



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