



# Mac and Cheese Sloppy Joes



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## Introduction

Mac and Cheese Sloppy Joes combine two classic comfort foods into one delicious and messy meal. This recipe brings together the creamy goodness of mac and cheese with the flavorful elements of sloppy joes, creating a unique dish that is sure to please family and friends alike. Perfect for a quick weeknight dinner or a fun gathering, this dish is an innovative twist on familiar favorites.

## Detailed Ingredients with measures

Ground beef: 1 pound

Onion, diced: 1 small

Ketchup: 1 cup

Worcestershire sauce: 1 tablespoon

Garlic powder: 1 teaspoon

Mustard: 1 tablespoon

Salt: 1 teaspoon

Black pepper: 1/2 teaspoon

Macaroni pasta: 2 cups

Cheddar cheese, shredded: 2 cups

Milk: 1/2 cup

Butter: 2 tablespoons

Flour: 2 tablespoons

Water: as needed

Buns or bread: for serving

## Prep Time

The prep time for Mac and Cheese Sloppy Joes is about 15 minutes. This includes gathering your ingredients, chopping the onion, and measuring out the necessary items for cooking.

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 4-6 servings

This recipe serves approximately 4 to 6 people, making it ideal for families or small gatherings. Enjoy your delicious Mac and Cheese Sloppy Joes hot and fresh!



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# Detailed Directions and Instructions

## Step 1: Cook the Pasta

Begin by cooking the elbow macaroni in a large pot of salted boiling water according to package instructions. Once cooked, drain the pasta and set aside.

## Step 2: Brown the Ground Beef

In a large skillet over medium heat, add the ground beef. Cook it until it is browned and fully cooked, breaking it apart as it cooks.

## Step 3: Add Onions and Garlic

Once the beef is browned, add in diced onions and minced garlic. Sauté the mixture until the onions become translucent.

See also Tabbouleh

## Step 4: Mix in Sloppy Joe Sauce

Stir in the sloppy joe sauce, mixing well with the cooked beef, onions, and garlic. Allow the mixture to simmer for a few minutes to develop the flavors.

## Step 5: Combine with Macaroni

Add the cooked macaroni to the skillet with the sloppy joe mixture. Stir until the pasta is well coated with the sauce.

## Step 6: Add Cheese

Sprinkle shredded cheese over the macaroni and sloppy joe mixture.

Stir until the cheese begins to melt and combine evenly.

#### **Step 7: Serve**

Remove from heat and serve the mac and cheese sloppy joes hot, garnishing with additional cheese or herbs if desired.

## **Notes**

#### **Note 1: Cheese Variations**

Feel free to experiment with different types of cheese such as cheddar, Monterey Jack, or even a spicy pepper jack for added flavor.

#### **Note 2: Leftovers**

This dish can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat in the microwave or on the stovetop, adding a splash of milk if needed to loosen the sauce.

#### **Note 3: Serving Suggestions**

These mac and cheese sloppy joes can be served on their own or accompanied by a side salad or veggie sticks for a complete meal.

#### **Note 4: Gluten-Free Option**

For a gluten-free version, use gluten-free pasta and ensure your sloppy joe sauce is also gluten-free.



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# Cook techniques

## Layering Flavors

To enhance the depth of the dish, consider layering flavors by cooking the onions and garlic until they are fragrant and slightly caramelized before adding the ground meat.

See also [Suji Bread](#)

## Cooking Ground Meat

When browning the ground meat, break it into small pieces and ensure it is cooked thoroughly for a nice texture and flavor in the sloppy joe mix.

## Incorporating Cheese

For a creamy mac and cheese texture, melt the cheese sauce over low heat and stir continuously to prevent burning. Add the cooked macaroni gradually to achieve the desired creaminess.

## Balancing Texture

To achieve a pleasant contrast in texture, combine the soft macaroni and creamy cheese with the hearty sloppy joe mixture, ensuring each bite has a variety of textures.

## Garnishing the Dish

Top the finished dish with chopped fresh parsley or sliced green onions for added freshness and a pop of color.

## FAQ

**Can I use a different type of meat for the sloppy joes?**

Yes, you can substitute ground beef with ground turkey, chicken, or even a plant-based alternative for a different flavor or dietary preference.

**What type of cheese works best for mac and cheese?**

Cheddar cheese is commonly used, but you can also mix it with other cheeses like Monterey Jack or mozzarella for a richer flavor.

**Can I make this dish ahead of time?**

Yes, you can prepare the sloppy joe mixture and mac and cheese separately ahead of time, then combine them before serving.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or on the stovetop until warmed through.

**Can I add vegetables to the dish?**

Absolutely! Chopped bell peppers, carrots, or even spinach can be added to the sloppy joe mixture for extra nutrition and flavor.

See also [Spaghetti with Fresh Soppressata](#)



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## Conclusion

This Mac and Cheese Sloppy Joes recipe is a deliciously indulgent twist on two classic comfort foods. The creamy mac and cheese perfectly complements the savory sloppy joe mixture, creating a dish that is sure to satisfy both kids and adults alike. Perfect for a quick weeknight dinner or a fun gathering, this meal is a great way to bring excitement to your table.

## More recipes suggestions and combination

### **Buffalo Chicken Mac and Cheese**

Combine the spicy flavors of buffalo chicken with creamy mac and cheese for a dish that packs a punch.

### **BBQ Pulled Pork Mac and Cheese**

Mix smoky BBQ pulled pork into your mac and cheese for a hearty and flavorful meal that's perfect for casual gatherings.

### **Vegetable-loaded Mac and Cheese**

Add in a variety of sautéed vegetables like spinach, bell peppers, and zucchini to create a healthier version without sacrificing taste.

### **Chili Mac and Cheese**

Stir in some chili for a comforting meal that combines two favorites into one bowl of deliciousness.

### **Italian Sausage Mac and Cheese**

Incorporate Italian sausage and marinara sauce for a pasta dish with a rich and zesty flavor profile.

### Mac and Cheese Nachos

Layer cheesy mac and cheese over tortilla chips and add toppings like jalapeños and sour cream for a fun and shareable snack.



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