



# Texas Toast Sloppy Joes



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Texas Toast Sloppy Joes

## Introduction

Texas Toast Sloppy Joes offer a delectable twist on the classic Sloppy Joe. This dish combines the savory ground beef mixture with the buttery, thick Texas toast for an unforgettable meal. Perfect for family dinners or casual gatherings, this recipe is easy to prepare and packed with flavor. Let's dive into the ingredients and method to create this scrumptious dish.

## Detailed Ingredients with measures

Ground beef - 1 pound  
Onion, diced - 1 medium  
Green bell pepper, diced - 1  
Garlic, minced - 2 cloves  
Tomato sauce - 1 cup  
Ketchup - 1/2 cup  
Worcestershire sauce - 2 tablespoons  
Brown sugar - 1 tablespoon  
Mustard - 1 tablespoon  
Texas toast - 6 slices  
Salt and pepper to taste  
Cheddar cheese, shredded - 1 cup

## Prep Time

The preparation time for Texas Toast Sloppy Joes is approximately 10 minutes. This allows you to gather all the necessary ingredients and prepare them for cooking.

## Cook Time, Total Time, Yield

Cook time is around 20 minutes, making the total time for this dish 30 minutes. This recipe yields 6 servings, making it a great option for feeding a group or enjoying leftovers the next day.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Texas Toast Sloppy Joes

# Detailed Directions and Instructions

## **Step 1: Prepare the Sloppy Joe Mixture**

Heat a skillet over medium heat. Add ground beef and cook until browned. Drain excess fat if necessary.

## **Step 2: Add Vegetables and Seasoning**

Stir in chopped onion and bell pepper. Cook for about 5 minutes until the vegetables are softened. Add garlic and cook for an additional minute.

## **Step 3: Incorporate Sauce Ingredients**

Mix in ketchup, Worcestershire sauce, mustard, sugar, salt, and pepper. Stir well until combined.

See also [Kale Chips](#)

## **Step 4: Simmer**

Reduce heat to low and let the mixture simmer for 10-15 minutes, stirring occasionally.

## **Step 5: Prepare Texas Toast**

While the mixture is simmering, preheat the oven according to Texas Toast package instructions. Place the toast on a baking sheet.

## **Step 6: Assemble Sloppy Joes**

Scoop the Sloppy Joe mixture onto each slice of Texas Toast.

### **Step 7: Add Cheese**

Sprinkle shredded cheese over the Sloppy Joe mixture if desired.

### **Step 8: Bake**

Place the assembled Texas Toast Sloppy Joes in the oven and bake until the cheese is melted and the toast is golden brown.

### **Step 9: Serve**

Remove from the oven and let cool slightly. Serve warm.

## **Notes**

### **Tip for Leftovers**

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

### **Serving Suggestions**

These Sloppy Joes pair well with a side of fries or a salad for a complete meal.

### **Cheese Options**

Feel free to customize your cheese choice; cheddar, mozzarella, or pepper jack can all work well.

### **Vegetarian Option**

For a vegetarian version, substitute the ground beef with lentils or a plant-based meat alternative.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Texas Toast Sloppy Joes

# Cook techniques

## Sautéing

Sautéing is a quick cooking method that involves cooking food in a small amount of oil or fat over relatively high heat. This technique is ideal for cooking the ground beef until it is browned and fully cooked.

## Simmering

Simmering is cooking food in liquid just below boiling point. This method is perfect for allowing the Sloppy Joe mixture to meld together, enhancing the flavors of the sauce as it thickens.

See also [Garlic Steak Bites with Cheddar Mash and Green Beans](#)

## Toast

Toasting is the process of browning bread to improve its flavor and texture. For Texas Toast Sloppy Joes, thick slices of bread are toasted to create a sturdy base for the hearty sandwich filling.

# FAQ

## **Can I use ground turkey instead of ground beef?**

Yes, you can substitute ground turkey for ground beef to make a lighter version of Sloppy Joes.

## **What type of bread is best for Sloppy Joes?**

Texas toast is a great choice due to its thickness, which holds up well to the juicy filling.

**Can I prepare the Sloppy Joe mixture in advance?**

Absolutely! You can make the Sloppy Joe mixture ahead of time and store it in the refrigerator. Just reheat before serving.

**Is it possible to make Sloppy Joes vegetarian?**

Yes, you can use plant-based ground meat or lentils as a substitute for ground beef to create a vegetarian version.

**How can I store leftovers?**

Leftover Sloppy Joes can be stored in an airtight container in the refrigerator for up to 3-4 days.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Texas Toast Sloppy Joes

## Conclusion

The Texas Toast Sloppy Joes are a delightful twist on a classic comfort food, offering a perfect blend of flavors and textures. The crunchy, buttery toast combined with a savory, meaty filling makes for a satisfying meal that's easy to prepare and enjoy. Whether for a family dinner or a casual gathering, this dish promises to please everyone at the table.

## More recipes suggestions and combination

### **BBQ Chicken Sloppy Joes**

Swap the beef for shredded BBQ chicken for a smoky, sweet version of Sloppy Joes that pairs perfectly with the Texas toast.

### **Vegetarian Sloppy Joes**

Use lentils or black beans as a base for a hearty vegetarian option that maintains the rich flavors and satisfying texture.

See also Poppy Seed Cake

### **Cheesy Sloppy Joes**

Add a layer of melted cheese on top of the Sloppy Joes before serving for an indulgent and creamy twist.

### **Sloppy Joe Nachos**

Transform the filling into a nacho topping, served over tortilla chips with cheese, jalapeños, and sour cream for a fun appetizer.

## Spicy Sloppy Joes

Incorporate jalapeños or hot sauce into the mix for a spicy kick that elevates the traditional Sloppy Joe experience.



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Texas Toast Sloppy Joes