Sloppy Joes (Instant Pot and Stovetop)

Sloppy Joes



Ditch the can, this is so much better!

- 1 pound lean ground beef
- 4 cloves garlic (minced)
- 2/3 cup green bell pepper (chopped)
- 1/2 cup celery (chopped)
- 1/2 cup onion (chopped)
- 1/2 cup ketchup
- 2 tsp brown sugar
- 1 Tbsp tomato paste
- 2 Tbsp prepared mustard
- 1 Tbsp cider vinegar
- 2 Tbsp Worcestershire sauce
- 1/2 Tbsp chili powder
- 1/2 cup beef broth
- 1 Tbsp cornstarch
- 2 Tbsp water

STOVETOP

1. In a small bowl, mix together ketchup, brown sugar,

tomato paste, mustard, vinegar, chili powder, and Worcestershire then set aside.

- 2. Brown ground beef, garlic, celery, peppers and onions in a large skillet.
- 3. Drain fat.
- 4. Add ketchup mixture and beef broth. Stir.
- 5. Cover and cook over low heat about 45 minutes or until veggies are tender.
- 6. Mix together cornstarch and water, add to meat mixture, cook until thick.
- 7. Serve on Buns

Instant Pot

- 1. Turn Instant Pot to saute function.
- 2. In a small bowl, mix together ketchup, brown sugar, tomato paste, mustard, vinegar, chili powder, and Worcestershire then set aside.
- 3. Add ground beef and garlic to Instant Pot. Cook until almost done. Drain fat from beef.
- 4. Add celery, peppers and onion to beef in the pot (pot still on saute) and cook for 2 minutes.
- 5. Turn IP off and add ketchup and beef broth.
- 6. Cook on high pressure for 7 minutes. When timer goes off, do a controlled quick release.
- 7. In a small bowl, mix cornstarch and 2 Tbsp water. Turn pot back on to saute and add cornstarch mixture. Cook for 1-2 minutes until sauce becomes thick.
- 8. Stir and serve on buns.

main dish, Sandwich main dish, Sandwich