

# Zippy Sloppy Joes

Hearty and comforting, this zesty twist on traditional sloppy joes is ready to serve in no time.

Recipe by Luna Bourgeois | Created on **Nov 11, 2021**

## Ingredients

- 2 pounds extra lean ground beef
- 1 onion, diced
- 4 cloves garlic, minced
- 2 medium (blank)s jalapeno chile peppers, seeded and minced
- 1 red bell pepper, diced
- 1 (12 ounce) jar Crosse & Blackwell® Seafood Cocktail Sauce
- 2 tablespoons molasses
- 2 tablespoons brown sugar
- 1 teaspoon chipotle seasoning
- 1 pinch Salt and pepper to taste
- 8 each whole wheat buns

## Directions

- Brown meat and onions in large skillet over medium-high heat 5 minutes or until browned. Drain drippings from pan and discard.
- Add garlic, jalapeno peppers and red pepper to beef in pan and cook an additional 5 minutes, stirring occasionally. Stir in cocktail sauce, molasses, sugar, seasoning, salt and pepper. Reduce heat to low, and simmer 5 minutes. Serve on buns.

## Nutrition Facts

Serving: **8 servings** | Calories: **537 kcal** | Carbohydrates: **59.6 g** | Protein: **29.1 g** | Saturated fat: **7.2 g** | Cholesterol: **76.8 mg** | Sodium: **870.1 mg** | Fiber: **6.2 g** | Sugar: **19.9 g**

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