



Jalapeño Sloppy Joe

Ingredients Needed for a Jalapeño Sloppy Joe

- 1 package of Onion Buns
- 1 pound lean ground sirloin, 90/10 ratio
- 1 cup chopped onion
- 1 jalapeño, sliced
- 3 cloves garlic, minced
- 1 cup ketchup
- ¼ cup water
- 2 tablespoons apple cider vinegar
- 1 tablespoon brown sugar
- 2 teaspoons cumin
- 2 teaspoons smoke paprika
- 8 slices sharp cheddar cheese



Directions | Yield: 8 servings of Jalapeño Sloppy Joes

1. Cook ground beef, onion, garlic, and jalapeño in a large skillet on medium heat until beef is browned and vegetables are tender. Transfer to a slow cooker.
2. Stir in ketchup, water, apple cider vinegar, brown sugar, cumin, and paprika.
3. Cook on low heat for 4-6 hours.
4. Serve in buns topped with two slices of cheese. Enjoy your Jalapeño Sloppy Joe!

