

NONO ZESTY SLOPPY JOES

SERVES 4 TO 6

INGREDIENTS

1/2 tsp	Kosher salt
1/2 tsp	Ground black pepper
1 lb	Ground chuck, 80% lean
1/2 cup	NONO SAUCE
1/2 cup	Tomato sauce, canned
3-4 tb	Water
2 tsp	Worcestershire sauce
1 tsp	Yellow mustard
Optional	
1/2 cup	Yellow onion, diced
1/2 cup	Celery, diced
1/2 cup	Green bell pepper, diced
1/2 tbsp	Garlic, minced
Burger Bun & Toppings	
4	Large hamburger buns
4 tbsp.	Butter, unsalted softened
4	Cheddar cheese slices-optional

RECIPE

1. In a large skillet over medium heat, toast buns with butter. Once toasted, set aside.
2. In the same large skillet, brown ground beef, (optional- add onion, celery, green pepper, and garlic) making sure to break meat into crumbles as it browns. Season with salt and pepper. After meat is browned and no pink remains, carefully drain off excess fat.
3. Stir in **NONO SAUCE**, tomato sauce, water, yellow mustard, and Worcestershire sauce. Gently mix thoroughly.
4. Reduce heat, and simmer for 20 - 30 minutes.
5. Taste and adjust seasonings as needed.
6. Take toasted buns divide 5 oz. of sloppy joe mix on bottom bun, add cheese slice if desired and finish with top bun.

TIMINGS

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes