### RECIPE

# **Garden Sloppy Joes**

This healthy twist on a classic is sure to become a family favorite!

Makes: 12 Servings Prep Time: 10 minutes Cook Time: 20 minutes

Source: Food Hero

#### Ingredients

- 1 onion, chopped
- 1 carrot, chopped or shredded
- 1 green bell pepper, chopped
- 1 pound lean ground meat (15% fat turkey, chicken or beef)
- 1 can (8 ounces) tomato sauce
- 1 can (15 ounces) whole tomatoes, crushed
- 1 can (8 ounces) mushrooms or ½ pound chopped fresh mushrooms
- ¼ cup barbecue sauce
- 6 whole wheat buns, split in half to make 12

#### **Directions**

- 1. Saute onions, carrots, green bell pepper and ground meat in a 2-3 quart saucepan over medium-high heat for 5 minutes.
- 2. Add tomato sauce, crushed tomatoes, mushrooms and barbecue sauce.
- 3. Bring to a boil. Reduce heat and simmer for 15 to 20 minutes or until thick, stirring occasionally.
- 4. Toast buns if desired. Spoon sauce over bun halves. Serve open-faced.
- 5. Refrigerate leftovers within 2 hours.



## Small Changes, BIG Difference!



#### **Nutrition Information**

Serving Size: 1/2 bun	
Nutrients	Amount
Calories:	140
Total Fat:	<u>2.5 g</u>
Saturated Fat:	0.5 g
Cholesterol:	<u>20 mg</u>
Sodium:	<u>230 mg</u>
Total Carbohydrates:	<u>19 g</u>
Dietary Fiber:	<u>3 g</u>
Total Sugars:	<u>6 g</u>
Added Sugars:	n/a
Protein	<u>10 g</u>

#### **Utensils Needed**

- Cutting board
- Sharp knife
- Can opener
- Measuring cups
- 2-3 quart saucepan
- · Large spoon or spatula



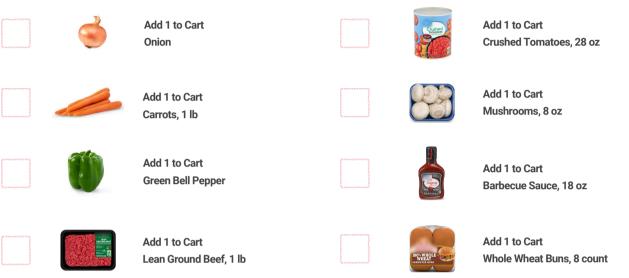
Average total cost of ingredients without oil and seasonings: \$13.84

Average cost/serving: \$1.15

Makes: 12 Servings

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location.

#### Ingredients





Add 1 to Cart

Tomato Sauce (No Salt Added), 8 oz

## SAVE TIME, SAVE MONEY

#### **Preparation Tips**

- Add your favorite fresh, canned or frozen chopped vegetables. Just be sure to select the "No Salt Added" option for canned vegetables to limit sodium.
- Try whole wheat English muffins instead of buns.

#### My Cooking Notes

