

# 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:	2.5 g
Saturated Fat:	0.5 g
Cholesterol:	20 mg
Sodium:	230 mg
Total Carbohydrates:	19 g
Dietary Fiber:	3 g
Total Sugars:	6 g
Added Sugars:	n/a
Protein	10 g

## Utensils Needed

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

# SHOPPING LIST

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  
Onion



Add 1 to Cart  
Crushed Tomatoes, 28 oz



Add 1 to Cart  
Carrots, 1 lb



Add 1 to Cart  
Mushrooms, 8 oz



Add 1 to Cart  
Green Bell Pepper



Add 1 to Cart  
Barbecue Sauce, 18 oz



Add 1 to Cart  
Lean Ground Beef, 1 lb



Add 1 to Cart  
Whole Wheat Buns, 8 count



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