

# Sloppy Joes

with Bell Pepper & Red Cabbage-Apple Slaw

There are few sandwiches as satisfying as the Sloppy Joe, beloved for its simple combination of ground beef and a flavorful, tomato-based sauce. We're serving ours in toasted sandwich rolls (ideal for containing the famously "sloppy" filling), and topping them with tart pickle chips. And for a worthy side, we're making a gorgeous red cabbage slaw. It adds deliciously crunchy texture and plenty of tangy contrast—elevated by the sweet, seasonal surprise of Granny Smith apple, cut into matchsticks and tossed right in with the cabbage.

## Blue Apron Wine Pairings

Viña Libertad Malbec, 2015

Capp Heritage Vineyards Merlot, 2014



## Ingredients

- 1½ Pounds Ground Beef
- 4 Sandwich Rolls
- 1 15-Ounce Can Tomato Sauce
- 4 Ounces Pickle Chips
- 3 Cloves Garlic
- 1 Granny Smith Apple
- 1 Green Bell Pepper
- ¾ Pound Red Cabbage

## Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 2 Tablespoons Vegetarian Worcestershire Sauce
- 1 Shallot

**Makes:** 4 servings | **Calories:** about 780 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



1



### Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Slice the rolls lengthwise, keeping them intact (they should look like hot dog buns). Cut out and discard the cabbage core; thinly slice the leaves. Core the apple and cut into matchsticks. Peel and finely chop the shallot. Cut out and discard the stem, ribs and seeds of the pepper; small dice. Peel and finely chop the garlic.

2



### Make the slaw:

In a large bowl, combine the **cabbage**, **apple**, **half the shallot** and  $\frac{3}{4}$  of the **vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



### Brown the beef:

While the slaw marinates, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.

4



### Make the filling:

Add the **pepper**, **garlic** and **remaining shallot** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **Worcestershire sauce**, **tomato sauce**, **remaining vinegar** and  $\frac{3}{4}$  cup of **water**; cook, stirring occasionally, 12 to 14 minutes, or until thoroughly combined and slightly thickened. Remove from heat and season with salt and pepper to taste.

5



### Toast the rolls:

While the filling cooks, place the **rolls** on a sheet pan, cut sides up. Toast in the oven 2 to 3 minutes, or until warmed through and slightly crispy. Remove from the oven and carefully transfer to a clean, dry work surface.

6



### Assemble the sandwiches & plate your dish:

Divide the **filling** between the **toasted rolls**. Divide the sandwiches and **slaw** between 4 dishes. Top the sandwiches with the **pickle chips**. Enjoy!