



## Fine Vines Sloppy Joes

The quintessential loose-meat sandwich is elevated with Fine Vines® Artisanal Ketchup. Packed full of fresh flavor, this Sloppy Joe just might have kids and finicky foodies fighting over the last bite.

Serves: 4

Total Time: 25 minutes

### Ingredients

1 tablespoon olive oil  
1/2 large onion, diced  
1/2 green bell pepper, diced  
2 garlic cloves, minced  
salt and pepper  
1 pound ground beef  
15 ounces tomato sauce  
6 tablespoons Fine Vines® Artisanal Ketchup\*

### Preparation

In a large skillet, heat oil over medium-high heat. Add onion, bell pepper, and garlic.

Season with salt and pepper. Cook until vegetables are softened, about five minutes.

Add ground beef to skillet and cook additional five minutes. Add tomato sauce and Fine Vines® Artisanal Ketchup. Simmer until thickened, about 10 minutes.

Serve on toasted buns. Filling can be made up to one day ahead.

*\*Other recommended flavors of Fine Vines® Artisanal Ketchup: Black Truffle, Habanero Heat, Grill Smoke*

Find more recipes at [FineVinesKetchup.com](http://FineVinesKetchup.com)