

# SLOPPY JOE TACOS

by Simply Creative Chef Rob Scott

1 tbsp olive oil

1-pound lean ground beef

1 small yellow onion, peeled and diced

1 small red bell pepper, diced

2 gloves minced garlic

2 cups tomato sauce

2 tbsp packed brown sugar

1 tbsp Worcestershire sauce

1 tsp chili powder

Salt and pepper to taste

8 taco shells

Optional toppings: shredded Mexican cheese, chopped fresh cilantro, sour cream, Guacamole, Salsa, Lettuce.

- Heat oil in a large sauté pan over medium-high heat
- Add ground beef and cook until browned, breaking up the beef with a spoon. Stir occasionally
- Drain off any excess fat and discard
- Return pan to the heat, add onion, pepper and garlic to the ground beef
- Continue sautéing for about 5 minutes or until the onion is soft and translucent
- While the veggies are sautéing, whisk together the tomato sauce, brown sugar, Worcestershire and chili powder until combined
- Once the veggies are cooked, add the tomato sauce mixture to the ground beef and stir until combined
- Continue cooking until the mixture reaches a simmer, then reduce heat to medium-low and simmer for 5 minutes
- Season with salt and pepper
- Assemble the tacos and top with favorite toppings
- Serve immediately

Yield: 8 Tacos