

# Sloppy Joes

**1 tablespoon extra-virgin olive oil,  
1 1/4 pounds ground beef sirloin  
2 teaspoons to 1 tablespoon steak seasoning blend  
1 medium onion, chopped  
1 small red bell pepper, chopped  
1 tablespoon red wine vinegar  
1 tablespoon Worcestershire sauce  
2 cups tomato sauce  
2 tablespoons tomato paste**



- **Heat a large skillet over medium high heat.**
- **Add oil and meat to the pan.**
- **Spread the meat around the pan and begin to break it up. Combine steak seasoning.**
- **Add spice mixture to the skillet and combine.**
- **When the meat has browned, add onion and red peppers to the skillet.**
- **Reduce heat to medium and cook onions, peppers, red wine vinegar and Worcestershire sauce with meat for 5 minutes.**
- **Add tomato sauce and paste to pan. Stir to combine. Reduce heat to simmer and cook Sloppy Joe mixture 15 minutes longer..**

**Serve with your favorite sides or sliced tomatoes seasoned with salt and pepper, dill pickles.**