



# Swaggerty's Farm Sausage Sloppy Joes

## directions

1. Heat olive oil over medium heat in a large skillet and add sausage. Cook sausage until brown and crumbly. When sausage is almost completely browned, add garlic, onion, and bell peppers, continuing to cook until veggies are softened. Reduce heat to medium-low.
2. Add pasta sauce, brown sugar, vinegar, chicken stock, and salt and pepper into skillet with sausage mixture and cook another 5 minutes, stirring often. Reduce heat to simmer and cook for another 5-7 minutes, allowing the sauce to thicken. Remove from heat.
3. Top toasted buns with two slices of cheese and a generous spoonful of the hot Swaggerty's Farm Sausage Sloppy Joe mixture. Serve immediately.

## notes



6

*servings*

10 min

*prep time*

20 min

*cook time*

## ingredients

- 2 lbs. Swaggerty's Farm Hot Sausage
- 3 Tbsp. olive oil
- 3 garlic cloves, minced
- 1 cup diced onion
- 1 medium red bell pepper, slivered
- 1 medium yellow or green bell pepper, slivered
- 2 cups tomato-based pasta sauce
- 1 Tbsp. brown sugar
- 2 Tbsp. apple cider vinegar
- 1 cup low-sodium chicken stock
- Salt and black pepper
- 12 slices provolone or white cheddar cheese
- 6 Brioche-style hamburger buns, toasted

Pairs well with: A fresh salad, spinach or avocado

Special Kitchen Tools: n/a

