

# SLOPPY JOE STUFFED BELL PEPPERS

Prep time (to prepare sloppy joes): 20 mins | Smoke Time: 40 mins | Grilling Temp: 350 F

Your veggies and protein all in one. We adapted this recipe from **Meatchurch BBQ** and made it our own with the combination of ground beef and our hot Italian sausage. The Sloppy Joe portion of this recipe can be prepared on the smoker over an open flame broiler or on the cooktop. Want to make it even easier? Have the Sloppy Joe mixture in advance and have it ready to go.

## INGREDIENTS:

- 2-4 large Bell Peppers, sliced in half lengthwise
- ½ lb **Unger Meats Ground Beef**
- ½ lb **Unger Meats Ground Hot Italian Sausage**
- 2 Tablespoons Oil
- 1 medium Yellow Onion, chopped
- 1 Tablespoon Tomato Paste
- 3 cloves Garlic, minced
- **Meat Church Holy Cow** to taste\*
- ½ cup Tomato Sauce
- ⅓ cup Ketchup
- 1 Tablespoon Worcestershire Sauce
- 1 Tablespoon Apple Cider Vinegar
- 1 Tablespoon Brown Sugar
- 1 cup Mozzarella Cheese, shredded



## DIRECTIONS:

- Preheat smoker to 350 F. **We prepared the Sloppy Joes in a cast iron pan on the smoker but this is something you can do on the cooktop or a side burner plate.**
- If preparing the Sloppy Joes on the smoker, **open the flame broiler** and preheat the cast iron plan over the direct flame.
- Add oil to the preheated pan and cook the onion until translucent. Add the garlic and tomato paste. Cook until fragrant.
- Stir in the ground beef and hot Italian sausage and season with **Meat Church Holy Cow**. Cook until browned - approximately 10 mins. *\*This seasoning is a great alternative when your recipes call for "salt and pepper".*
- If using the smoker, **close the flame broiler half way**. If using the cooktop, reduce the heat to low. Stir in the Worcestershire sauce, tomato sauce, ketchup, apple cider vinegar and brown sugar. Simmer until slight thickened, about 10 mins. Set the meat mixture aside to cool a bit before stuffing the peppers.
- Cut the peppers lengthwise keeping the "stem" part intact as this will help keep the pepper together and the stuffing in. Lay them flat and stuff with the Sloppy Joe mixture.
- **Close the flame broiler all the way** and return to the smoker for approximately 40 mins. At the 30 min mark, top the peppers with cheese and continue cooking until the peppers are tender and the cheese is melted. Peppers should be soft but not mushy. Allow to cool for a few minutes before cutting into them. Enjoy!

DID YOU MAKE THIS RECIPE?



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