



The Best Texas Toast Sloppy Recipe Ever

Description

The Best Texas Toast Sloppy Recipe Ever will be your kids new favorite meal! Homemade loose meat sandwiches on frozen garlic toast served open faced.

Ingredients:

- Lean ground beef: 1 lb
- Onion: 2.5 cup (chopped)
- Garlic powder: half a tsp
- Ketchup: 3/4 cup
- Tomato paste: 2 tsp
- Worcestershire sauce: ½ tsp
- Brown sugar: 2.5 tsp
- Salt & Pepper to taste
- Green Mill Texas Toast: 4 pieces
- Cheddar cheese: 1oz (shredded)

Directions:

1. Your oven's temperature should be set to 375 degrees.
2. Then brown your ground beef, and onion over medium heat on stovetop. Immediately, drain.
3. You'll want to add in ketchup, tomato paste, Worcestershire sauce, brown sugar, and salt and pepper. And please stir everything well to combine.
4. Once done, you need to cook over medium heat until mixture has thickened according to your taste.
5. In the meantime, make sure Green Mill Texas Toast is placed into preheated oven.
6. Ok, go ahead and bake toast until golden brown, it takes around 5 to 6 minutes.
7. At this point, your Sloppy Joe Mixture should be placed on top of your golden-brown Texas Toast.
8. To finish, top each piece of toast with ¼ oz of Cheddar Cheese.

Enjoy!!!

Category

- 1. Grandma Recipes

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