



Irresistible French Onion Beef Sloppy Joes



Ingredients for the Shrimp:

- 1 pound ground beef (85% lean)
- 1 large onion, thinly sliced
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon Worcestershire sauce
- 1 teaspoon soy sauce
- 1 teaspoon dried thyme
- 4 hamburger buns (preferably brioche)
- 1 cup shredded Swiss cheese
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Method:

1. Caramelize onions in olive oil over medium-low heat for 15-20 minutes until golden.
2. Add ground beef, cook until browned.
3. Stir in garlic, Worcestershire sauce, soy sauce, thyme, salt, and pepper.
4. Simmer for 5-7 minutes until flavors meld.
5. Toast hamburger buns until golden.
6. Spoon beef mixture onto buns, top with Swiss cheese.
7. Optional: broil for 1-2 minutes until cheese melts.
8. Garnish with fresh parsley and serve immediately.