



Philly Cheesesteak Sloppy Joes



Ingredients:

- 1 tsp cornstarch
- ½ cup low sodium beef broth
- 2 tsps olive oil
- 1 small sweet onion diced
- 1 small green bell pepper ,
- 4 ounces mushrooms chopped
- 1 pound lean ground beef
- 2 cloves garlic minced
- 2 TBLs ketchup
- 2 TBLs Worcestershire sauce
- 2 tsps taco seasoning (see note below)
- ¼ tsp salt
- ¼ tsp black pepper
- 1 ½ cups shredded sharp white cheddar, Monterey Jack cheese or Provolone slices
- Chopped jalapeños or red pepper flakes (optional)
- 6 hamburger buns

Method:

1. Preheat broiler.
2. In a small bowl, whisk together the cornstarch and broth. Set aside.
3. Heat the oil in a large nonstick skillet over medium high. Add the onion, peppers and mushrooms; sauté 3 minutes until tender. Add in the beef and continue to cook, breaking it up and browning until no pink remains, for another 3 minutes. Drain off fat.
4. Add the garlic and sauté until fragrant. Stir in the ketchup, Worcestershire, taco seasoning, salt, and pepper.
5. Give the broth and cornstarch a quick stir and add it to the skillet; simmer for about 3 minutes, stirring occasionally, until mixture thickens slightly.
6. Scoop some mixture onto buns, top with 1/4 cup cheese, and stick under the broiler until melted-keep a close eye, so nothing burns! (Alternatively, you can simply add the cheese in with the meat mixture and stir until combined and melted.)
7. Serve warm with chips and enjoy!