

TasteBuds Spicy Sweet Sloppy Joes

Ingredients:

- 1 TBSP (15 mL) veg oil
- 1 lb (450 g) ground beef
- 1 red bell pepper, diced
- 1 medium onion, diced
- 1 garlic clove
- 1 TBSP (15 mL) Honey Sriracha Seasoning
- 1 can (8 oz) tomato sauce (1 cup)
- 2 TBSP (30 mL) brown sugar
- 1 TBSP (15 mL) soy sauce

Toppings:

- 3 TBSP (45 mL) melted butter
- 1 ½ TBSP (22 mL) honey
- ½ tsp (3 mL) Honey Sriracha Seasoning
- 6 sesame seed hamburger buns
- Optional: Green onions

Instructions:

Heat the oil in the large nonstick saucepan over medium heat for 3 minutes. Brown the ground beef in the pan, breaking it up into pieces, until it's no longer pink, about 5 minutes.

Add the bell pepper, onion, and garlic. Cook over medium heat until softened, about 3 minutes, stirring occasionally.

Add the rub, tomato sauce, brown sugar, and soy sauce. Bring the mixture to a simmer over medium-low heat and cook for 3 minutes.

In a small bowl, combine the butter, honey, and rub. Brush the butter mixture onto the tops and bottoms of the hamburger buns and lightly toast in a skillet over medium heat until golden brown, about 1-2 minutes.

Serve the filling in the toasted hamburger buns with sliced green onions if you'd like.