



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Sloppy Joe Stuffed Peppers**

**Serves 4 - 6**

#### **Ingredients**

2 tbsp. extra-virgin olive oil  
1 medium yellow onion, chopped  
1 tbsp. tomato paste  
3 cloves garlic, minced  
1 lb. ground beef  
kosher salt  
Freshly ground black pepper  
1 c. tomato sauce  
1/3 c. ketchup  
1 tbsp. Worcestershire sauce  
1 tbsp. apple cider vinegar  
1 tbsp. brown sugar  
4 bell peppers, cut lengthwise  
1 c. Shredded Monterey Jack  
1/3 c. low-sodium beef broth  
Chopped green onions, for garnish

Preheat oven to 400°.

In a large skillet over medium heat, heat oil. Cook onion until soft and translucent, about 5 minutes. Stir in tomato paste and garlic and cook until fragrant, about a minute more. Add ground beef, season with salt and pepper, and cook until no longer pink, 6 to 8 minutes. Reduce heat to low and stir in tomato sauce, ketchup, Worcestershire, apple cider vinegar, and brown sugar. Let simmer until slightly thickened, 5 to 7 minutes.

To a large baking dish, add peppers. Divide the mixture evenly into 8 pepper halves and top with cheese. Pour beef broth into baking dish (to help peppers steam) and cover with foil.

Bake until peppers are tender, about 45 minutes. Uncover and broil until cheese is golden, 2 minutes.

Garnish with green onions and serve immediately.

***Credit: delish.com***