#### **Udi's Gluten Free**

# Lean Turkey Sloppy Joes

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course Main Course



CUISINE

American, Holiday, July 4th, Kid Friendly, Party Food



PREP TIME

10 Minutes



СООК ТІМЕ

25 Minutes



SERVINGS



**US** Imperial

## **Ingredients**

- Teaspoonolive oil
- 1 Small onion diced
- 2 Cloves garlic chopped
- 1 Red Pepper diced



### **Nutrition Facts**

Lean Turkey Sloppy Joes

Amount Per Serving

Calories 462 Calories from Fat 144

% Dail	ly Value*
Total Fat 16g	25%
Saturated Fat 4g	20%
Polyunsaturated Fat 6g	
Monounsaturated Fat 1g	
Cholesterol 14mg	5%
Sodium 959mg	40%
Potassium 282mg	8%
Total Carbohydrates 90g	30%
Dietary Fiber 5g	20%
Sugars 52g	
Protein 15g	30%
Vitamin A	5%
Vitamin C	17%
Calcium	4%
Iron	7%

\* Percent Daily Values are based on a 2000 calorie diet.

- 1 Pound Ground Turkey extra lean
- Salt and Pepper to taste
- Red Pepper Flakes if desired
- 1 Cup Tomato Sauce
- 1/2 Cup BBQ Sauce
- 1 Teaspoon

Gluten-Free Worcestershire Sauce

- 1 Teaspoon Chili Powder
- 3 Tablespoons tomato paste
- 1 Teaspoon Hot Sauce or Tobasco
- 1 Tablespoon Brown Sugar if desired
- 6 Udi's Gluten-Free Hamburger Buns

## Instructions

- 1 Heat olive oil in large skillet over medium heat.
- Once oil is shimmering, add red bell pepper, onion, and garlic, and cook until the onion is tender and garlic is fragrant, about 4 minutes.
- 3 Transfer the vegetables to a bowl and set aside. Keep heat on and use the same skillet to cook turkey.
- Add ground turkey to the skillet. Break up the meat and spread it around the pan. Season generously with salt and pepper and cook 8-10 minutes or until the turkey is cooked and no longer pink.

- Stir in tomato sauce, a pinch of red pepper flakes, BBQ sauce,
  Worcestershire, chili powder, tomato paste, and hot sauce to the skillet with the meat.
- Add in the vegetables and stir to combine. Reduce heat to medium low and simmer 15-20 minutes.
- 7 Taste and adjust seasonings as necessary.
- If you find the sauce too tangy, add a bit of brown sugar or ketchup.
- Serve on Udi's Gluten-Free Hamburger Buns.