



SMOKEY PERI PERI SLOPPY JOES



HEAT LEVEL 

Indulge in the bold and smoky flavors of our Smoky Peri Peri Sloppy Joes - a satisfying twist on the classic, featuring a savory and spicy peri peri kick.

25 Mins

4 Servings

INGREDIENTS

15ml (1 Tbsp) oil
1/2 medium onion, peeled and diced
500g lean beef mince
2.5ml (1/2 tsp) salt
2.5ml (1/2 tsp) pepper
5ml (1 tsp) sugar
45ml (3 Tbsp) tomato paste
60ml (1/4 cup) Spur Smokey Peri Peri Sauce
60ml (1/4 cup) water
250ml (1 cup) grated Cheddar cheese
6 sesame seed burger buns, toasted
Crispy chips, to serve

METHOD

- 1 Heat the oil in a medium pot and add the diced onions. Saute for 2-3 minutes.
- 2 Add the beef mince and brown for 3-4 minutes. Add the salt, pepper and tomato paste.
- 3 Add the Spur Smokey Peri-Peri Sauce to the mince, followed by the water.
- 4 Stir well and simmer for 15 minutes or until the sauce has reduced and thickened - but isn't completely dry.
- 5 Add some cheese to the bottom of the sesame burger rolls, top with sloppy joe mince, followed by more cheese and then top the burger bun.
- 6 Serve the saucy sloppy joes with crispy chips.

VARIATIONS

None

