

Sloppy Joes, Roasted Red Potatoes

Ingredients

Sloppy Joes

1 LB ground beef
1/4 cup brown sugar
2 tsp steak seasoning
1 medium onion
1 small red bell pepper, chopped
1 TBSP red wine vinegar
1 TBSP Worcestershire sauce
2 cans tomato sauce
2 TBSP tomato paste
Rolls, 1 per person

Roasted Red Potatoes

5-7 red potatoes, washed and chunked
Salt & pepper
Olive oil

✂ A salad would be a great addition to this meal if you have some lettuce and fresh veggies.

Directions

- Preheat oven to 425°.
- Wash potatoes and cut in half or thirds for chunks about 1 inch.
- Pat the potatoes dry so the oil will stick.
- Lay potatoes in a single layer in a lightly sprayed shallow pan.
- Drizzle olive oil over potatoes, spread evenly with your hands.
- Add salt and pepper.
- Bake for 30 minutes.

- Brown ground beef in a large skillet.
- Chop bell pepper and onion.
- Add all remaining ingredients to the ground beef and simmer until the peppers are soft.
- You may need to add a little water while it simmers.
- Serve on the sandwich roll of your choice.