

# ITALIAN SLOPPY JOE

**YIELD:** 24 servings

**INGREDIENTS:**

Italian Sausage, remove casing  
Ground beef, lean, 90/10  
Yellow onion, medium, chopped  
Garlic cloves, minced  
Red bell pepper, chopped  
Green bell pepper, chopped  
Fresh mushrooms, sliced  
**Red Gold Crushed Tomatoes**  
**Red Gold Tomato Paste**  
Whole wheat buns  
Provolone cheese, sliced  
Baby spinach, fresh  
Salt and black pepper to taste

**AMOUNT (WT.):**

4 lb  
2 lbs  
4 each  
8 each  
4 each  
4 each  
32 oz  
1-#10 cans (105 oz)  
24 oz  
24 buns  
24 slices  
4 cups

**METHOD OF PREPARATION:**

1. In a large rondeau cook the sausage and ground beef; breaking into small pieces until cooked through, about 5 to 6 minutes.
2. Add onion and garlic and cook an additional 2 minutes. Drain very well.
3. Add peppers, mushrooms, crushed tomatoes, tomato paste, rosemary, salt and black pepper. Cover and cook on low for 25 minutes.
4. Sandwich Build: Place a piece of cheese on each bun.
5. Top with meat mixture and finish with few spinach leaves.

