

BEEF SLOPPY JOE ON A ROLL

Yield: 6 Servings | Serving Size: 1 roll

Cost/Serving: \$1.84

Ingredients:

1 lb ground beef

1/4 cup onions, raw chopped

2 Tbsp tomato paste

2 Tbsp catsup

1 cup + 2 Tbsp water

1 Tbsp distilled vinegar

1/2 tsp mustard powder

1/2 tsp pepper

1 tsp brown sugar

1/2 cup lentils uncooked, no salt

2 oz mild green chili peppers, canned, drained

2 tsp garlic, raw, minced

6 whole wheat buns

Directions:

- 1. Brown ground beef. Drain.
- 2. Cook lentils in enough water to cover them. Simmer for about 30-40 minutes. If using red lentils, reduce cook time to 10-15 minutes. Drain excess water. Puree lentils in a food processor.
- 3. Add onions and minced garlic to ground beef. Cook for 5 minutes. Stir in pureed lentils. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, green chilies, and brown sugar. Mix well and simmer for 25-30 minutes. Heat to 155°F or higher.

Nutrition	Facts
6 servings per container Serving size 1 roll (0.0)	
Amount Per Serving Calories	430
	% Daily Value
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 1g	
Cholesterol 55mg	18%
Sodium 470mg	20%
Total Carbohydrate 4	5g 16 %
Dietary Fiber 8g	29%
Total Sugars 6g	
Includes <1g Added S	Sugars 1%
Protein 26g	
Vitamin D 0.1mcg	0%
Calcium 160mg	10%
Iron 4.7mg	25%
Potassium 390mg	8%

Recipe adapted from Montana's Healthy School Recipe Roundup and MT Harvest of the Month

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