



DINNERLY



Grass-Fed Beef Sloppy Joe with Seasoned Sweet Potato Wedges

 30-40min  2 Servings

Spice blends are a time-crunched cook's bestie, so please believe we're going to put them to work! Here, BBQ spice mingles with grass-fed ground beef to make for some sweet and saucy sloppy Joes. But, it doesn't stop there! Prepare to be amazed when you sprinkle it as a finishing touch on sweet potato oven fries. We've got you covered! ...

WHAT WE SEND

- red onion
- barbecue spice
- grass-fed ground beef
- sweet potato

WHAT YOU NEED

- ketchup
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670.0kcal, Fat 34.0g, Proteins 32.0g, Carbs 63.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Scrub **sweet potato** and cut lengthwise into ½-inch wedges. Halve, peel, and thinly slice **all of the onion**.



2. Roast sweet potatoes

In a medium bowl, toss **sweet potatoes** with **1½ tablespoons olive oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Spread on a rimmed baking sheet. Roast on center oven rack until tender and browned in spots, 20–25 minutes.



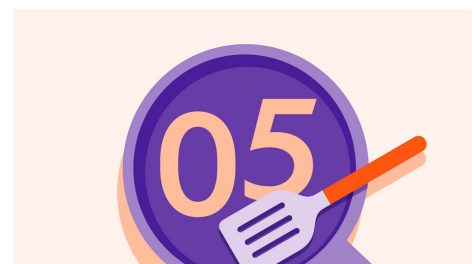
3. Brown onions & beef

Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **onions** and **½ teaspoon salt** and cook, stirring occasionally, until golden, 5–7 minutes. Add **beef** and cook, breaking up large pieces, until browned, about 5 minutes.



4. Simmer beef

Meanwhile, in a small bowl or liquid measuring cup, whisk **¾ cup water**, **3 tablespoons ketchup**, **2 teaspoons of the barbecue spice**, and **1½ teaspoons sugar**. Stir into **beef mixture** and bring to a boil. Reduce heat to a simmer and cook until sauce is thick and glossy, 8–10 minutes.



5. Finish & serve

Halve **buns** and place directly on the oven rack to toast, about 2 minutes. Sprinkle **1½ teaspoons barbecue spice** on the **roasted sweet potatoes** and toss to coat. Serve **sloppy Joe mixture** on the **buns** and **spiced sweet potato wedges** alongside. Enjoy!



6. Take it to the next level

Feeling adventurous? Blister up some tomatillos, and maybe a jalapeño or serrano. Throw them, along with some fresh cilantro and a squeeze of lime juice, into a food processor. Give it a buzz and make a bright salsa verde to drizzle on top of your sammies.