Diner sloppy joes

Ingredients

1 tbsp vegetable oil

1 onion – finely chopped

2 red pepper – finely chopped

2 crushed garlic cloves

400g minced beef

2 40ml cans of chopped tomatoes

2 tbsp BBQ sauce

4 Cheese slices

Burger buns

Lettuce – to serve

Credit – bbc good food

Serves 6 | Prep Time: 10 mins | Cook Time: 30 mins

# Method

1. Heat the oil in a deep frying pan and fry the pepper and garlic for 8 minutes until softened.
2. Add the mince, breaking it up with a wooden spoon as you go and stir until it browns all over.
3. Tip in the tomatoes and BBQ sauce and season with salt and pepper.
4. Simmer for 10-15 mins until the sauce has thickened.
5. Put the cheese slices on top of the mince mixture and cover with a pan lid for 2 mins to let the cheese melt.
6. Pile onto the buns and add lettuce if you like and enjoy!