Sloppy Jon’s

 Grocery List

* ¼ C EVOO
* 1 clove Garlic, chopped
* ½ Green Pepper, diced (about ¾ C)
* 1 Yellow Onion, diced (about 1 cup)
* 10 Grape Tomatoes, halved
* 1 C Tomato Sauce
* 1 Tbsp. Tomato Paste
* 320 G pkg. YVES Veggie Crumble
* ¼ C Black Beans
* 1 Tsp. Brown Sugar
* Sea Salt / Black Pepper
* Red Pepper Flakes
* 12 – 15 Mini Italian Rolls
* 12 – 15 slices Marble Cheddar from the brick.
* Green Onion (garnish)

Prep Time: 10 Min

Cook Time: 25 – 28 Min



1. Bring a large frying pan to temperature just below medium. Pour in and heat up the oil before adding in the minced garlic. Stir often for 2 minutes.
2. Add the green pepper and onions and a good pinch of sea salt and black pepper. Fry for about 6 - 7 minutes stirring often until onions are a bit translucent. Stir in a pinch of red pepper flakes and allow a minute to combine.
3. Add the halved tomatoes, black beans, and another pinch of sea salt / black pepper. Continue cooking another 3 minutes before stirring in the tomato sauce, paste, brown sugar, and a pinch of sea salt. Bring to a light boil before stirring in the YVES veggie crumble and reducing to medium low.
4. Cook for 10 Minutes on medium low, covered.
5. For service, slice the buns and lay the bottom with a slice of marble cheddar. Each bun will take about a Tbsp. and a half of the mixture. Sprinkle with a few slices of green onion and enjoy.