

# Savoury Sloppy Joes



## Ingredients

1 tsp / 5 mL canola oil  
1 ¼ lb / 0.625 kg lean ground pork  
1 cup / 250 mL chopped yellow onion  
2 ribs celery, chopped  
1 clove garlic, minced  
1-24 oz / 680 mL can thick pasta sauce  
2 Tbsp / 30 mL honey  
2 tsp / 10 mL red wine vinegar  
1 tsp / 5 mL Worcestershire sauce  
1 tsp + ½ tsp / 7 mL dried oregano leaves  
1 large green bell pepper, seeded and diced  
Salt and ground black pepper to taste  
4-6 crusty buns, sliced

## Directions

1. In large sauté pan, heat oil over medium-high heat.
2. Sauté ground pork until thoroughly cooked and no pink remains, breaking up larger pieces with spatula, about 10 minutes.
3. Add onion, celery and garlic to pan. Cook 2-3 minutes more, stirring often.
4. Add remaining ingredients, except bell pepper; stir to combine, while bringing mixture to a gentle boil.
5. Add bell pepper. Stir to combine.
6. Reduce heat to low; cover and simmer until vegetables are tender, about 10 minutes.
7. Season with salt and pepper according to taste.
8. Serve meat sauce over sliced crusty buns.

Tip: 3 Tbsp / 45 mL packed brown sugar may be substituted for the honey.

## Additional Info

- **Cut:** Ground pork

- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 20
- **Number of Servings:** 4-6