

BAKED BEANS SLOPPY JOES

FREEZER FRIENDLY



 Serves 6

 Prep Time 15 minutes

 Cook Time 15 minutes

 Easy As



INGREDIENTS

- 500 g lean beef mince
- ½ red capsicum, deseeded and chopped
- 1 onion, chopped
- 420 g can **Wattie's Baked Beans**
- ¼ cup **Wattie's BBQ Sauce**
- 6 hamburger buns

METHOD

1. Heat a dash of oil in a frying pan. Add the mince and brown over a medium high heat, breaking up the mince with a fork if necessary.
3. Add red capsicum and onion and continue cooking for 2-3 minutes. Stir in **Wattie's Baked Beans**. Add **Wattie's**

- 1 red onion, thinly sliced

BBQ Sauce and $\frac{1}{4}$ cup water. Bring to the boil. Reduce heat and simmer for 5 minutes or until mince is cooked.

4. Cut and toast hamburger buns. Spoon mince onto the hamburger bun bases. Top with red onion and top with the burger bun.

SWITCH IT UP

- Try **Wattie's Chilli Beans** to replace **Wattie's Baked Beans**.
- No hamburger buns? Use toasted bread rolls, thick sliced bread or bagels.
- To freeze: Allow cooked mince filling to cool before freezing in an airtight container. Thaw in refrigerator before reheating. Will freeze for up to 1 month.