



## Mini Turkey Sloppy Joes



This recipe calls for:

### Chunky Marinara Pasta Sauce

#### Traditional Sauce

Prep time

**10 minutes**

Cook time

**20 minutes**

Servings

**4**

### Ingredients

- 1 teaspoon extra virgin olive oil
- 1 cup diced onion
- 3 cloves garlic, minced
- 1 pound ground turkey
- 1 cup finely diced carrots
- 1 medium green pepper, diced
- 1 medium red pepper, diced
- 1 jar RAGÚ® Simply Chunky Marinara Sauce
- 1 tablespoon Worcestershire sauce

1 teaspoon ground mustard  
1/2 teaspoon kosher salt  
1/2 teaspoon black pepper  
Mini buns

## **Instructions**

1. Heat extra virgin olive oil in a large skillet over medium heat. When hot, add the onion and garlic and sauté until the onion is translucent.
2. Add the ground turkey to the pan. Break up the meat and stir frequently until the meat is browned. Add the carrots, green pepper, and red pepper. Cook for 5 min. so the vegetables can begin to soften.
3. Add the RAGÚ® Simply Chunky Marinara Sauce and the remaining ingredients, Stir and bring everything to a boil. Reduce the heat so it simmers and partially cover the pan. Cook for 10 min.
4. Serve with mini buns.