

MARLEY SPOON



BBQ Impossible Ground Sloppy Joe

with Sweet Potato Wedges



40min



2 Servings

We've channeled the nostalgic flavor of sloppy Joes into a vegetarian version that rivals the original. Plant-based Impossible burgers and bell peppers come together as the base for the sandwich. It's simmered in a sweet and savory barbecue-based sauce. The saucy mix is spooned onto toasted buns and topped with roasted onions, lettuce, and cooling sour cream. Our only question is: if it's not messy, is it truly a sloppy Joe?

What we send

- 1 sweet potato
- 1 red onion
- 1 green bell pepper
- garlic
- ½ lb pkg Impossible patties ³
- ¼ oz chipotle chili powder
- 4 oz barbecue sauce
- 1 romaine heart
- 2 (1 oz) sour cream ²
- 2 artisan buns ^{1,2,3,4}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 39g, Carbs
123g, Protein 34g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Scrub **sweet potato**, then cut into 1-inch thick wedges. Halve and thinly slice **all of the onion**. On one half of a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. On the empty half, toss onions with **1 tablespoon oil** and season with **salt** and **pepper**.



2. Roast veggies

Roast **veggies** on upper oven rack until potatoes and onions are tender and browned all over, without stirring, about 30 minutes. (Watch closely, onions may take less time than the sweet potatoes.)



3. Start sloppy joes

Halve **pepper**, remove stem and seeds, then finely chop. Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add peppers and season with salt and pepper. Cook, stirring, until peppers are browned all over and tender, about 5 minutes.



4. Add plant-based ground

Add **Impossible patties** to skillet with **peppers** (add more **oil** if skillet seems dry). Cook, breaking up into large pieces, until browned all over, 3–5 minutes. Stir in **barbecue sauce**, **½ cup water**, and **1 teaspoon each of chipotle and garlic**. Bring to a simmer. Cook, stirring, until sauce is thickened and glossy, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Prep toppings

Very thinly slice **lettuce** crosswise into thin ribbons, discarding stem end. In a small bowl, stir to combine **all of the sour cream** and **remaining garlic**. Season to taste with **salt** and **pepper**.



6. Toast buns & serve

Toast **buns** in toaster oven or under the broiler until golden brown, 2–3 minutes (watch closely). Spread **some of the garlic sour cream** on buns, then top with **sloppy joe mixture**, **roasted onions**, and **lettuce**. Serve **sloppy joes** alongside **sweet potato wedges** with **remaining garlic sour cream** on the side for dipping. Enjoy!