

MARLEY SPOON



BBQ Beef Sloppy Joe

with Wedge Salad & Pickles



under 20min



2 Servings

We love barbecue but don't always have the time to grill for that smoky flavor. Speed up the process with grass-fed ground beef for a quick and easy take on a favorite summertime classic, no matter the season. We smother chicken with barbecue sauce on the stovetop before sandwiching between two toasted buns and serving with a crisp wedge salad tossed in Dijon-mayonnaise dressing.

What we send

- 3¼ oz dill pickles
- ¼ oz fresh dill
- 1 romaine heart
- 1 red onion
- 1 oz mayonnaise ^{1,3}
- 10 oz pkg grass-fed ground beef
- 4 oz barbecue sauce
- 2 artisan buns ^{1,2,3,4}
- ¼ oz Dijon mustard

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium 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 880kcal, Fat 39g, Carbs 82g, Protein 40g



1. Prep ingredients

Finely chop **half of the pickles**.

Finely chop **dill fronds and stems**.

Trim stem end from **romaine**, then halve crosswise; halve each piece lengthwise, keeping wedges intact.

Thinly slice **onion** into rings.



4. Toast buns

Spread **butter** over **buns**, if desired. Broil directly on top oven rack until lightly browned, about 1-2 minutes (watch closely as broilers vary).



2. Make dijonnaise dressing

In a small bowl, stir to combine **Dijon**, **mayonnaise**, **dill**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**.



5. Finish

Top **buns** with **beef** and a **few onion slices**. Drizzle **romaine** with **dijonnaise** and top with **chopped pickles**.

Serve **BBQ beef sloppy joe** with **romaine salad** and **remaining pickles** alongside, if desired.



3. Cook beef

Preheat broiler with a rack in the top position.

In a medium skillet, heat **2 teaspoons oil** over medium-high. Add **beef**; cook, breaking up into large pieces, until browned and cooked through, 3-4 minutes. Add **barbecue sauce**; bring to a simmer and cook, stirring occasionally, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Serve

Enjoy!