



MANWICH®



PREP TIME

**20**  
minutes

TOTAL TIME

**35**  
minutes

SERVINGS

**8**

## BAKED SLOPPY JOE CUPS

These Sloppy Joe biscuit cups start with refrigerated biscuits pressed into muffin cups and filled with hearty Manwich®, then sprinkled with yummy cheese after baking. Warm, cheesy, and delicious, these are perfect appetizers, party snacks, and more!



### Ingredients

- 1 pound ground chuck beef (80% lean)
- 1/2 cup chopped yellow onion
- 1 can (15 oz) **Manwich® Original Sloppy Joe Sauce**
- 1 can (16 oz) refrigerated southern homestyle buttermilk biscuits
- 2/3 cup shredded Cheddar and Monterey Jack cheese blend
- Vlasic® Pickles** (for garnish, optional)

### Directions

- 1.** Preheat the oven to 400°F. Heat a large skillet over medium-high heat; cook beef and onion 7 minutes or until beef is crumbled and no longer pink, stirring occasionally. Drain. Add **Manwich® Original Sloppy Joe Sauce**; cook 1 minute more or until hot.
- 2.** Meanwhile, press 1 biscuit into the bottom and up sides of 8 medium muffin cups, being careful not to tear dough. Place 1/4 cup meat mixture in each cup. Bake for 10 to 12 minutes or until biscuits are golden brown.
- 3.** Sprinkle cheese evenly over top of each cup. Let stand for 1 minute or until the cheese softens. Carefully remove from pan. Lastly, garnish with **Vlasic® Pickles** (optional).

### TIPS

Save any remaining Sloppy Joe meat mixture and place on a bun to make a Sloppy Joe sandwich or eat with crackers for a snack.