Fody's Philly Cheesesteak Sloppy Joes

Ingredients:

- 1 lb lean ground beef
- 1 tbsp butter
- ½ green bell pepper, diced
- 2 tbsp Fody's Original Ketchup
- 1 tbsp Worcestershire sauce
- 2 tsp Fody's Steak Seasoning
- ½ tsp black pepper
- ½ cup beef broth, fodmap friendly
- 4 slices provolone cheese
- 6 gluten free hamburger buns

Directions:

1. To start your homemade Sloppy Joes, brown the ground beef a large skillet over medium high heat
2. Once the beef is browned, remove from the skillet and set aside in a separate bowl.
3. To the same skillet, add diced green peppers and sauté until soft. Once the peppers are cooked, add the ground beef back to the pan.
4. Next add the beef broth, Fody's Original Ketchup, Worcestershire sauce, Fody's Steak Seasoning & pepper to the pan and cook for 3-5 minutes until the liquid is reduced by about half.
5. Remove the beef mixture from the heat.
6. Shred the provolone slices and add to the beef, gently stirring and tossing to melt the cheese & incorporate into the beef, mixture.
7. Serve your Philly Cheesesteak Sloppy Joes on lightly toasted gluten free hamburger buns.