

Instant Pot Sloppy Joes

Ingredients:

- 1 tbsp oil
- 1 onion chopped
- 1 small green pepper chopped
- 2 lbs lean ground beef
- 2 cloves garlic, minced
- 2 tbsp light brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp mustard
- 2/4 cup ketchup
- 1 tsp ground paprika
- 1/2 cup water
- Salt and pepper to taste

Directions:

- Set the instant pot to "saute" add the oil, onion and bell pepper until soft (2 min)
- Add beef and garlic and cook until browned
- Add all other ingredients. Close the lid and set the valve to "sealing"
- Use "pressure cook" setting on high for 5 min
- Once cook time is up use the quick pressure release
 - If the sloppy joes have too much liquid you can add a slurry to thicken it up
 - stir 1 tsp cornstarch and 1-2 tbsp cold water into the sloppy joes change the setting to "saute" stir constantly for 1 min until the liquid has thickened.
- Serve with toasted buns and your favorite toppings!