

Hello Chefs! This is an easy and fun recipe to make for a quick dinner or lunch. Perfect for kids and adults... and who doesn't like cupcakes?

Sloppy Joe Cupcakes

Makes 5 servings

1-pound lean ground beef or turkey

¾ cup finely chopped onion

¾ cup finely chopped sweet pepper (green, red, orange or yellow)

½ cup barbecue sauce

1 tube (12 oz.) refrigerated flakey biscuits (10 count)

½ cup shredded cheddar cheese

1. Heat oven to 400 degrees. Lightly grease 10 cups in a 12-cup muffin tin. Set aside.
2. In a large skillet, sauté the ground meat, onion and sweet pepper over medium heat until beef is crumbly and no longer pink, about 5-7 minutes.
3. Drain off fat from meat. Stir in barbecue sauce and bring to a boil. Reduce heat and simmer, uncovered for 2-3 minutes.
4. Separate dough. Flatten biscuits into 5-inch circles. Press into prepared muffin cups. Fill with sloppy joe mixture.
5. Bake 9-11 minutes or until biscuits are golden. Sprinkle with cheese. Bake an additional 1-2 minutes or until cheese is melted.