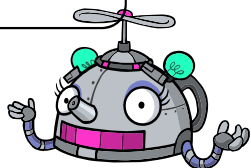


SHOPPING LIST

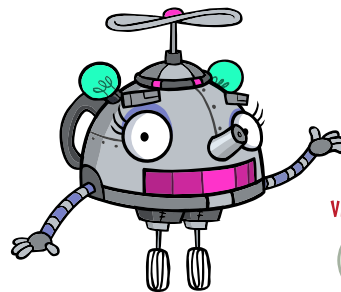
Sloppy Janes

- ☐ Olive Oil
- ☐ Onion
- ☐ Chili Powder
- ☐ Canned Tomato Sauce
- ☐ Ketchup
- ☐ Worcestershire Sauce
- ☐ Brown Sugar
- ☐ Cider Vinegar
- ☐ Ground Turkey
- ☐ Salt
- ☐ Pepper
- ☐ Hamburger Buns

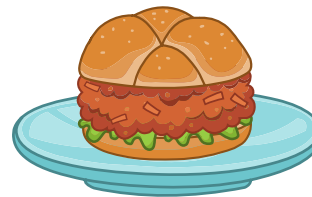
First, check off the items you already have at home.



Mixiebot presents
DINNER



Sloppy Janes



VEGETARIAN **TIME** **DIFFICULTY** **SERVES**

V **NO** **About 30 min.** **H** **Hard** **4**

YOU WILL NEED



1 tablespoon olive oil



1 small onion, minced



1 teaspoon chili powder



1 cup canned tomato sauce



1/2 cup ketchup



1 tablespoon Worcestershire sauce



1 teaspoon brown sugar



1 teaspoon cider vinegar



1 pound ground turkey



1/4 teaspoon salt



1/4 teaspoon pepper

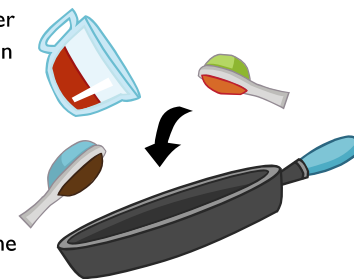


4 whole-wheat hamburger buns

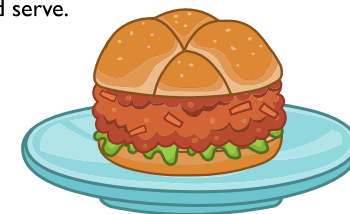
DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!

STEP 1: Heat the oil in a 12-inch skillet over medium heat. When hot, add the onion and chili powder. Reduce the heat to medium-low, cover and cook, stirring occasionally, until the onions are tender, about 10 minutes.



STEP 2: Add the tomato sauce, ketchup, Worcestershire sauce, sugar and vinegar, and simmer until the sauce thickens slightly, 7 to 10 minutes. Add the turkey and cook, breaking up the meat with a spoon, until cooked through, about 5 minutes. Season with salt and pepper to taste. Divide the mixture among the hamburger buns and serve.



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Nutrition Facts

Serving Size 1 sandwich (276g)	
Servings Per Container	
Amount Per Serving	
Calories 330	Calories from Fat 60
Total Fat 7g	11%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 1090mg	45%
Total Carbohydrate 39g	13%
Dietary Fiber 5g	20%
Sugars 16g	
Protein 34g	
Vitamin A 15%	Vitamin C 15%
Calcium 6%	Iron 20%
Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.	
Total Fat 65g	Less than 20g
Saturated Fat 25g	Less than 20g
Cholesterol 250mg	Less than 200mg
Sodium 2400mg	Less than 3000g
Total Carbohydrate 375g	25g
Dietary Fiber 30g	30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	