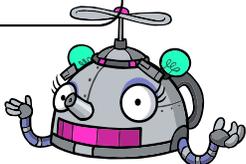


SHOPPING LIST

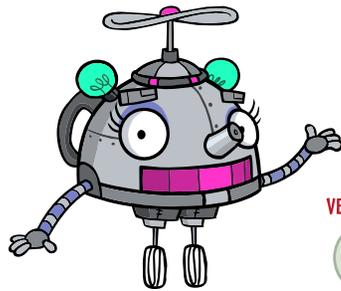
Sloppy Janes

- 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 **L** **H** **4**

NO About 30 min. Hard

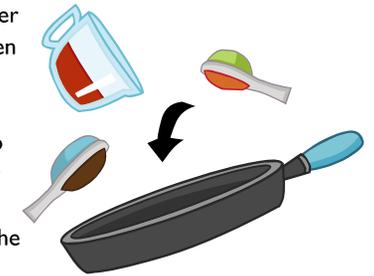
YOU WILL NEED

- | | |
|--|---|
|  1 tablespoon olive oil |  1 teaspoon brown sugar |
|  1 small onion, minced |  1 teaspoon cider vinegar |
|  1 teaspoon chili powder |  1 pound ground turkey |
|  1 cup canned tomato sauce |  ¼ teaspoon salt |
|  ½ cup ketchup |  ¼ teaspoon pepper |
|  1 tablespoon Worcestershire sauce |  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 from Fat 60
Calories 330	11%
Total Fat 7g	14%
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.

	Calories	2,000
Total Fat	65g	80g
Saturated Fat	20g	25g
Cholesterol	300mg	300mg
Sodium	2,000mg	2,000mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4