



Slow Cooker South of the Border Sloppy Joes

Prep: 15 minutes

Cook: 6 hours • Serves: 6

- 1 pound 90% lean ground sirloin
- 1 medium onion, chopped
- 1 can (15 ounces) **Best Yet® tomato sauce**
- ½ cup rinsed and drained **Best Yet® canned black beans**
- ½ cup **Best Yet® frozen corn**
- ¼ cup **Best Yet® tomato paste**
- 2 tablespoons **Best Yet® light brown sugar**
- 1 tablespoon **Best Yet® original chili style seasoning**
- ½ cup loosely packed fresh cilantro leaves, chopped
- 6 sesame hamburger buns

1. In large skillet, cook beef and onion over medium-high heat 5 to 7 minutes or until browned, breaking up meat with side of spoon.

2. In 5- to 6-quart slow-cooker bowl, combine beef mixture, tomato sauce, beans, corn, tomato paste, brown sugar and chili style seasoning, stirring to mix well. Cover slow cooker with lid and cook on low 6 to 8 hours or on high 3 to 4 hours. Makes about 4 cups.

3. To serve, stir in cilantro. Split buns, and toast or warm, if desired. Evenly spoon beef mixture over bottom halves of buns; replace top halves and serve.