

instructions

Chef Danny's Ultimate Sloppy Joes

allow 25 minutes

Step 1

Preheat oven to 350° & prepare to cook on the middle rack. While oven is preheating, unpack all your “mise en place” (ingredients).

Step 2

Place the uncovered pan of meat on a sheet tray in the oven on the middle rack & cook for 10-20 minutes, stirring halfway through. You know your oven best; cook time may vary, but you're looking for the meat to be completely heated through.

Step 3

With a few minutes left of cooking on the sloppy joes, place the uncovered cornbread on the sheet tray on the middle rack for 5-8 minutes, or until warm. The cornbread is cooked, so you are just reheating. Remove the sloppy joes & the cornbread from the oven.

Step 4

Place the succotash in a large bowl & add the honey chili lime dressing. Stir until the succotash is thoroughly coated in dressing. Season with salt to taste if desired & serve chilled. The coleslaw should be chilled & comes ready to serve.

Step 5

Toast the brioche buns if desired. Top the cornbread with the salted honey butter before serving.

Enjoy!