



Sloppy Joe Sandwiches Vegan Style

1 Tablespoon olive oil
1/2 cup chopped onion
1/2 cup chopped green pepper
1 (14 ounce) container Italian flavored crushed tomatoes
1 teaspoon chili powder
1/2 teaspoon cumin
2 cups crumbled *The Herbivorous Butcher* gluten free meatloaf*
6 to 8 soft potato or vegan hamburger buns. Split
Oil spray as desired
6 to 8 slices *The Herbivorous Butcher* cheese-free pepperjack or cheddar cheese
Serve with: as desired root vegetable chips, mixed colored cherry tomatoes, baby spinach leaves, parsley sprigs

Place oil in hot skillet, add onion and green pepper; sauté over medium heat about 10 minutes to soften and lightly brown. Add crushed tomatoes, chili powder, and cumin; cook until very hot. Gently stir in crumbled meatloaf pieces to coat. When hot; remove from heat; set aside.

Meanwhile, place open buns on cookie sheet; spray inside of buns with oil. Broil in oven until golden brown. Remove from oven. Set aside bun tops. Place large dollop of Sloppy Joe mixture on bun bottoms; top each with a slice of cheese-free cheese. Place under a hot broiler for several minutes or until cheese starts to melt. Remove from broiler; top each sandwich with a bun top. Secure sandwiches with

sandwich pick if sandwiches are very large. Serve hot with veggie chips and assorted go-alongs. Garnish plates with parsley sprigs. Serves: 6 to 8 small sandwiches

***This recipe was prepared** using *The Herbivorous Butcher* Gluten Free Meatloaf and *The Herbivorous Butcher* Cheese-Free Pepperjack Cheese but if unavailable, use a substitute.

Cook's Note: After preparing the meatloaf for dinner, we used the leftovers to prepare these delicious spicy sandwiches, filling them with vegan meatloaf and spicy tomato sauce.

About the Recipe: This is a recipe that most cooks just love because it is so easy to prepare and everyone seems to enjoy it. The crushed tomato sauce is flavored with chili powder and cumin to give it a spicy flavor. We used pepperjack cheese for an extra kick but cheddar cheese would be a great substitute to make it into a melt. Use any leftovers to serve over rice or even baked potatoes.