

## A Simple Lenten Supper - Meatless Sloppy Joes with Homemade Potato Chips

### Total Time

Prep: 15 min. Cook: 30 min.  
Makes 4 servings

### Ingredients

1 tablespoon olive or vegetable oil  
1 green bell pepper (finely chopped)  
1 small onion (finely diced)  
1 cup broth (beef or vegetable broth)  
1 cup water  
1 cup dry lentils  
1 package McCormick® Sloppy Joes Seasoning Mix  
1 6 oz. can tomato paste  
1 1/4 cups water  
8 hamburger rolls



### Directions

1. Sauté onions and peppers in olive oil until softened. (4 minutes)
2. Add lentils, broth and 1 cup water. Simmer until tender. (25 minutes)
3. Stir in sauce ingredients and cook a few minutes until thickened.
4. Scoop onto hamburger buns and serve immediately! Be creative and add your favorite top with sliced onions, tomatoes, dill pickles or a dollop of sour cream
5. Slow Cooker Option: Combine all ingredients in the slow cooker (no need to precook lentils), increasing broth to 2 cups. Cook on high for 4-5 hours or low for 8-10 hours. To thicken, allow to cook on high 30 minutes with lid removed if needed.

### Shopping List

1 green bell pepper (finely chopped)	1 package McCormick® Sloppy Joes Seasoning Mix
1 small onion (finely diced)	1 6 oz. can tomato paste
1 8 oz. can beef or vegetable broth	8 hamburger rolls
1 8 oz. bag dry lentils	4 large potatoes

If you are filling a bag as part of Outreach, please purchase a store gift card to cover the cost of fresh vegetables or fruit. Place the herbs and spices in a Ziplock baggie and add to the bag. Please write the name of the recipe in black marker on your grocery bag before bringing to the church.

### Homemade Potato Chips Recipe

### Total Time

Prep: 20 min. Cook: 15-20 min.  
Makes 4 servings



### **Ingredients**

1 tablespoon olive oil  
4 large potatoes- any kind will work  
Salt

### **Cooking Instructions**

1. Pre heat oven to 425 degrees.
2. Slice potatoes as thin as possible. Peeling potatoes is not necessary. Put potatoes in a bowl and toss with 1 tablespoon of olive oil. Make sure every surface of every potato slice is covered in a thin layer of oil.
3. Coat baking sheet with non-stick cooking spray. Arrange the oil-covered potatoes on a baking sheet. Make sure they aren't overlapping, but they can touch on the edges a bit.
4. Sprinkle the potatoes evenly with salt and any other seasonings you want.
5. Bake in oven for 15-20 minutes until golden brown. Flip halfway through.

### **Tip**

While these chips are a delicious accompaniment with my Sloppy Joes, they are also great to use with any of our simple suppers.