

# Italian Sloppy Joes

Yield: 1 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/pioneer-woman-recipe-for-italian-sloppy-joes>

## Ingredients:

- 5 pounds ground beef I Used Ground Round
- 3 tablespoons olive oil
- 2 whole yellow onions Large, Diced
- 2 whole green bell pepper Seeded And Diced
- 6 cloves garlic Minced
- 1 cup white wine or Low Sodium Beef Broth If You Prefer
- 28 ounces crushed tomatoes
- 14 ounces crushed tomatoes
- 1 can tomato paste small, 4-ounce
- 1 jar marinara sauce Good Storebought, can Use Another Jar If You Like The Sauce To Be More Saucy Than Meaty
- 1 teaspoon oregano Ground
- 1 teaspoon thyme Ground
- 4 whole bay leaves
- 2 tablespoons sugar
- 2 teaspoons kosher salt
- 1/2 teaspoon crushed red pepper optional
- 1/4 cup fresh parsley Finely Minced, or 3 Tablespoons Parsley Flakes, More To Taste
- 1 whole Parmesan Rind From One Wedge, optional
- 1/2 cup grated Parmesan cheese optional
- 2 pounds spaghetti Cooked Al Dente And Tossed With Olive Oil
- parsley Extra Minced, For Serving
- Parmesan cheese Extra, For Serving