

## Turkey Sloppy Joes in slow cooker



### *Ingredients*

*2 tbsp olive oil*  
*1 cup diced carrots*  
*1 cup diced celery*  
*1 cup diced onions*  
*2 packages ground turkey*  
*2 tsp kosher salt*  
*2 tsp black pepper*

*3 tbsp stone ground mustard*  
*1 can tomato sauce*  
*1 can tomato paste*  
*3 tbsp red wine vinegar*  
*2 tbsp worcestershire sauce*  
*1 tbsp light brown sugar*  
*buns*



### *Directions*

Heat oil in saute pan over medium high heat. Add carrots, celery, and onion, cook 2-3 minutes. Add the turkey, and cook until no longer pink. Transfer to the slow cooker. Combine the mustard, tomato sauce, tomato paste, vinegar, worcestershire, and sugar. Add to meat, cover and cook on low setting 4 hours. Serve on the buns

---

---