Turkey Sloppy Joe Sliders with Fried Eggs



Ingredients:

|  |  |
| --- | --- |
| 1 tbsp | Olive oil |
| 1 | Small onion, chopped |
| 1 | Clove garlic, minced |
| ½ | Red or green pepper, chopped |
| ½ lb | Ground turkey |
| 1 tsp | Chili powder |
| Pinch each salt and pepper |  |
| 1/3 cup | Barbeque sauce |
| 2 tbsp | Ketchup |
| 2 tbsp | Chopped fresh parsley |
| 8 | Phil’s fresh DHA Omega-3 Eggs |
| 8 | Slider buns, toasted |
| 2 | Slices mozzarella cheese, quartered |

Directions:

1. Heat oil in large skillet set over medium heat; saute onion, garlic and pepper for 3-5 minutes or until softened
2. Add turkey; cook for 3-5 minutes or until browned. Add chili powder, salt and pepper; Cook for 1 minute. Add barbeque sauce and ketchup; Simmer for 3-5 or until thickened slightly. Stir in parsley.
3. Melt butter in nonstick pan set over medium heat; Cook eggs until whites are set and yolks are cooked to desired doneness. Turn eggs over, if desired.
4. Divide turkey mixture evenly over bottoms of buns. Top with cheese and fried eggs; Cap with tops of buns