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Slow-Cooker Pizza Sloppy Joes

- 1/2 Tbsp extra virgin olive oil
- 1/2 Cup onion, diced
- 2 Cloves garlic, minced
- 1/2 Lb. mild Italian sausage, removed from casings
- 1/2 Lb. lean ground turkey
- 1/2 Cup parmesan cheese, shredded
- 1 Jar (24 ounces) marinara sauce
- 1/2 Cup mozzarella cheese, shredded
- 6 Hamburger buns

- 1) In a large sauté pan, heat oil over medium heat. Add onion and garlic and sauté until the onions are tender, about 5 minutes. Pour the onions into the slow cooker. Increase the heat to the pan to medium-high and add turkey and sausage. Sauté until the ground turkey and sausage is browned; add to the onions.
- 2) Pour marinara sauce and parmesan cheese into the slow cooker and stir to combine. Cover and cook on high for 4 hours or low for 8 hours.
- 3) To serve: spoon mixture onto the bottom slice of a hamburger bun, top with a tablespoon of shredded mozzarella, then top with the remaining bun.

Makes 4-6 Servings.

