

Cooking Corner

Tips To Help You

Above Average Joes Gather To Cook Up Tasty Sloppy Joes

(NAPSA)—Sloppy Joes can be a delicious experience—and there’s more than one way to enjoy them.

Just ask the legends from the worlds of sports, comedy and reality TV who recently gathered in a Los Angeles living room to celebrate the one thing they have in common: they’re all named Joe, and they’re all sloppy, if only on TV.

Joe Frazier, Joe Theismann, Joe Piscopo and Evan Marriott (better known as “Joe Millionaire”) were all on hand to shoot a commercial for Ragú® Rich & Meaty Sauce.

This spot features these famous Joes hanging out in a disheveled house. Along comes a knock on the door from “Joe Millionaire” Evan Marriott, to which the other “real” Joes promptly shut the door.

The “Sloppy Joes” ad portrays a humorous situation based on the name of a popular recipe and is part of the larger “How Do You Ragú?”™ campaign, which highlights the wide variety of usages and occasions for the sauces.

The following recipes prove that when it comes to Joes, the sloppier the better:

Sloppy Joes

6 servings

Prep Time: 5 minutes

Cook Time: 10 minutes

2 tsp. olive oil



There’s nothing sloppy about the flavor in Sloppy Joes. It’s neat!

- 1 cup chopped red bell pepper
- 1 jar (2 lbs.) Ragú® Rich & Meaty Mama’s or Beefy Mushroom Meat Sauce
- 2 Tbsp. finely chopped fresh basil leaves or 1 tsp. dried basil leaves, crushed (optional)
- 6 soft Italian rolls or (6-in.) hero rolls, toasted
- 1 cup shredded mozzarella cheese (about 4 oz.)

1. In 12-inch skillet, heat olive oil over medium-high heat and cook red pepper, stirring occasionally, 3 minutes or until tender.

2. Stir in Meat Sauce and basil. Bring to a boil over high heat.

3. Reduce heat to medium and simmer uncovered, stirring occasionally, 3 minutes

or until heated through. Serve on rolls, sprinkled with cheese.

Taste Tested Recipe from The Ragú Kitchens.

Chicken Heroes

Prep Time: 10 mins.

Cook Time: 30 mins. Serves: 4

- 4 boneless, skinless chicken breast halves (about 1-¼ lbs.)
- 1 egg, slightly beaten
- ½ cup Italian seasoned dry bread crumbs
- 1 jar (1 lb. 10 oz.) Ragú Old World Style® Pasta Sauce
- 1 cup shredded mozzarella cheese (about 4 oz.)
- 4 long Italian rolls, halved lengthwise

1. Preheat oven to 400°. Dip chicken in egg, then bread crumbs, coating well.

2. In 13 x 9-inch glass baking dish, arrange chicken. Bake uncovered 20 minutes.

3. Pour Pasta Sauce over chicken, then top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked. To serve, arrange chicken and sauce on rolls.

Taste Tested Recipe from The Ragú Kitchens.

For more delicious and easy-to-make recipes, visit www.eat.com.