

Souped-Up Suppers

Creamy Italian Pasta Bake



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Southwestern Cornbread Casserole



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Beefy Biscuit Casserole



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RECIPES



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**A CART FULL OF
STORE-BRAND
★ GROCERIES ★**



Details on specially marked
GROUND BEEF packages

Beefy Biscuit Casserole

Ingredients:

- 1-1/2 lbs 93/7 lean ground beef
- 1 large red onion, chopped
- 1 cup diced celery
- 1 can (10.5 oz) condensed cream of mushroom soup
- 1 cup coined frozen carrots
- 3 medium red potatoes, peeled and cubed
- 1 tsp dried parsley flakes
- 1 tsp marjoram
- 1/2 tsp dried herb seasoning
- 1/4 cup instant potato flakes
- 1 container (8 oz) sour cream
- 2 cups Cheddar cheese
- 1 can (6-ct) refrigerated biscuits

Directions:

Preheat oven to 350°F. In a large skillet over medium heat, cook ground beef, onion, celery and salt and pepper to taste over medium-high heat until meat is no longer pink and internal temperature reaches 160°F on a meat thermometer. In a large stockpot, mix soup, 1 can of water, carrots, potatoes, parsley, marjoram and herb seasoning. Bring to a boil. Reduce heat to low; simmer for 15 to 20 minutes. Add ground beef mixture, instant potato flakes, sour cream and 1-1/2 cups of cheese and transfer to a greased 9" x 9" baking dish. Top with remaining cheese. Separate dough into 6 biscuits and place evenly on top of mixture. Bake for 15 to 20 minutes or until biscuits are done.

Servings: 6



Southwestern Cornbread Casserole

Ingredients:

- 1 to 1-1/2 lbs ground sirloin (or 90/10 ground beef)
- 2 boxes (8.5 oz each) cornbread mix
- 2 eggs
- 1 cup milk
- 2 cans (4 oz) green chilies, drained
- 1 can (10 oz) diced tomatoes with green chilies, drained
- 1 can (10.5 oz) condensed vegetable soup
- 1 block (16 oz) processed cheese, sliced
- 1 can (14.75 oz) creamed corn

Directions:

Preheat oven to 350°F. In a large skillet over medium heat, cook ground beef until meat is no longer pink and internal temperature reaches 160°F on a meat thermometer; drain. In a bowl, combine cornbread mix, eggs and milk. Pour half of the cornbread mixture in a greased 9" x 13" baking dish. Layer ingredients starting with ground beef, then green chilies, tomatoes, soup, sliced cheese and corn. Top with remaining cornbread mixture. Bake for 30 minutes or until bread is done.

Servings: 6



Creamy Italian Pasta Bake

Ingredients:

- 1-1/2 lbs ground round (or 85/15 ground beef)
- 1 small onion, chopped
- 1 pkg (13.25 oz) penne pasta
- 1 can (10.5 oz) condensed tomato soup
- 1 tsp salt
- 1/4 tsp ground black pepper
- 1 pkg (8 oz) cream cheese, softened
- 1 cup small-curd cottage cheese
- 1 cup sour cream
- 1/4 cup chopped green bell pepper
- 1/4 cup thinly sliced green onions
- 1/4 cup shredded Parmesan cheese

Directions:

Preheat oven to 350°F. In a large skillet over medium heat, cook ground beef and onion until meat is no longer pink and internal temperature reaches 160°F on a meat thermometer. Meanwhile, cook and drain pasta according to package directions. Add soup, salt and pepper to ground beef mixture; bring to boil. Reduce heat; simmer, uncovered, for 5 minutes. In a mixing bowl, beat cream cheese, cottage cheese and sour cream until blended. Stir in green pepper, onion and pasta. Transfer to a greased 2-1/2-quart baking dish. Top with beef mixture. Sprinkle with Parmesan cheese. Bake uncovered for 30 to 35 minutes.

Servings: 6

