

Beef Enchilada Casserole

To one portion of Make Ahead ground beef, add:

- 1 tbsp Southwestern Seasoning Mix for spicy
OR 1 tsp if you like it mild
- ¼ tsp salt
- 1 can enchilada sauce
- ¾ cup water
- ½ cup medium thick and chunky salsa

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

You will need the following additional ingredients:
12 (6 inch) flour tortillas
¼ cup snipped fresh cilantro divided
1 cup shredded Colby & Monterey Jack cheese
blended, divided

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat. Remove from heat.
2. As beef mixture cooks, place 12 (6 inch) flour tortillas in a stack and cut into 1 inch pieces using Pizza Cutter. Snip ¼ cup cilantro using Kitchen Shears.
3. Arrange half of the tortillas evenly over bottom of Deep Dish Baker or the Deep Covered Baker; top with half of the beef mixture and half of a cup of shredded cheese. Sprinkle 2 tbsp of the cilantro over cheese. Top with remaining tortillas, beef mixture and another half cup cheese.
4. Microwave baker on HIGH 3-5 minutes or until cheese is melted. Garnish with remaining 2 tbsp cilantro. Serve with sour cream and lime wedges, if desired.

Barbeque Beef Sloppy Joes

To one portion of Make Ahead ground beef, add:

- 1 cup ketchup
- 2 tbsp Smoky Barbeque Rub
- 2 tsp cider vinegar

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat.
2. Divide beef mixture among 6 hamburger buns.
3. Top with coleslaw, shredded cheese, shredded lettuce or sliced green onions if desired.

Italian Beef Hoagies

To one portion of Make Ahead ground beef, add:

- 1 each green and red bell pepper, sliced thin
- ¼ cup water
- 2 tbsp red wine vinegar
- 1 pkt (1oz) onion soup mix
- 1 tbsp Italian Seasoning Mix

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat.
2. Sprinkle 1 cup (4oz) shredded Provolone cheese over beef mixture.
3. Cover with lid and simmer 1-2 minutes or until cheese melts.

Spoon into 6 warm hoagie rolls.



Power Cooking with Ground Beef

Delicious and easy recipes brought to you by your Pampered Chef Consultant:

Make Ahead Ground Beef

- 2 medium onions
- 3 lbs 90% lean ground beef or 93% lean turkey
- 3 garlic cloves

1. Chop onions using the Food Chopper.
2. Place onions, beef and garlic pressed with the Garlic Press into the 12 inch Skillet. Cook over medium high heat 15-18 minutes or until beef is no longer pink, breaking into crumbles using the Mix 'N Chop.
3. Divide mixture into 3 portions.
4. Choose 3 recipes to freeze.

Saucy Beef Chili

To one portion of Make Ahead ground beef, add:

- 1 can (16oz) chili beans in sauce, undrained
- 1 can (14.5oz) petite diced tomatoes, undrained
- 1 ½ cups water
- 1 can (6oz) tomato paste
- 1 pkt (1.48oz) chili seasoning mix

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat.
2. Spoon chili in to bowls and top with desired toppings, such as shredded cheddar cheese, sliced green onions or sour cream, if desired.
3. Can also be served on top of baked potatoes or on top of purchased cornbread.

Beef and Vegetable Chili Mac

To one portion of Make Ahead ground beef, add:

- 2 cans (14.5 oz each) Mexican-style stewed tomatoes, undrained
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (11 oz) Mexican-style corn, drained
- 1 cup beef broth
- 1 pkt (1oz) taco seasoning mix

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in the 12 inch Skillet and bring to a simmer over medium heat.
2. Add ¾ cup uncooked elbow macaroni.
3. Simmer, covered, 20-25 minutes or until most of liquid is absorbed and macaroni is tender. Let stand, covered, 5 minutes before serving.

Zesty Beef Tacos

To one portion of Make Ahead ground beef, add:

- 1 cup chunky salsa
- 1 can (6oz) tomato paste
- ¾ cup water
- 1 pkt (1 oz) taco seasoning mix

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat.
2. Arrange 12 taco shells on a serving platter.
3. Fill with beef mixture
4. ½ cup shredded cheese
5. 1 cup shredded lettuce
6. 2 seeded and diced plum tomatoes
7. Garnish with snipped fresh cilantro and serve with lime wedges if desired.

Easy Beef Stroganoff

To one portion of Make Ahead ground beef, add:

- 8 oz sliced mushrooms
- 1 can (10 ¾oz) condensed cream of mushroom soup
- ¼ cup water
- 1 tsp ground paprika
- ½ tsp salt
- ¼ tsp coarsely ground pepper

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to a simmer over medium heat.
2. Stir in 8 oz sour cream into beef mixture.
3. Cook 1 lb egg noodles; drain. Toss with ¼ cup snipped fresh parsley and 2 tbsps melted butter.

4. Spoon stroganoff over noodles and sprinkle with additional paprika and parsley, if desired.

Shepherd's Pie

To one portion of Make Ahead ground beef, add:

- 1/2 tsp salt
- 1/2 tsp dried thyme leaves
- 1/4 tsp ground black pepper
- 2 cups frozen vegetable blend such as mixed vegetables or peas and carrots
- 1 (12 oz) jar beef gravy

Combine in a large resealable freezer bag. Freeze up to 3 months.

To prepare:

1. Thaw meat mixture, combine in a 10 inch Skillet and bring to simmer over medium heat. Spoon mixture in to Oval Baker.
2. Prepare 4 servings (about 2 cups) of instant potatoes according to package microwave directions in 2 Qt Covered Micro-Cooker.
3. Mix in ¼ cup shredded cheddar cheese.
4. Spoon potatoes into Easy Accent Decorator fitted with Open Star Tip. Pipe potatoes around edge of Baker over meat mixture.
5. Bake 25-30 minutes or until thoroughly heated. Remove Baker from oven. Sprinkle ¼ c shredded cheddar cheese over potatoes; let stand 5 minutes before serving.

