

# BEEF RECIPES

## Cheeseburger Mac

1 pound Ground Beef  
1-3/4 cups water  
1 cup dry elbow macaroni  
6 ounces Velveeta cheese, cut into cubes  
8 to 10 dill pickle slices (optional)

Heat a large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Stir in water and macaroni; bring to a boil. Reduce heat; cover and simmer for 9 to 11 minutes or until macaroni is tender. Stir in cheese cubes. Cook 1 to 2 minutes or until heated through, stirring occasionally. Season with salt and pepper. Serve beef mixture topped with pickle slices.

## Lazy Beef Lasagna

1-1/2 pounds Ground Beef  
1 tablespoon minced garlic  
1/2 teaspoon salt  
1/4 to 1/2 teaspoon ground nutmeg  
1/4 teaspoon pepper  
1 jar (26 ounces) prepared pasta or marinara sauce  
1-1/2 cups water  
1 package (20 to 25 ounces) refrigerated or frozen cheese ravioli  
1 cup shredded Italian cheese blend

Heat oven to 400°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef and garlic; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Remove from skillet with a slotted spoon; pour off drippings and return beef to skillet. Stir in salt, nutmeg and pepper; mix well. Stir in pasta sauce and water; bring to a boil. Cook for 1 to 2 minutes, stirring occasionally. Coat a 13 x 9-inch glass baking dish with cooking spray. Layer half the ravioli, half the beef mixture and half the cheese. Repeat with remaining ravioli, beef mixture and cheese; cover with aluminum foil. Bake in a 400°F oven for 15 minutes (20 minutes if using frozen ravioli). Uncover; continue baking 15 to 20 minutes or until sauce is bubbly and pasta is tender.

