

Ken's version Reuben Casserole

Prep: 15 Min * **Total:** 45 Min * **Servings:** 8

Eastern European flavors are celebrated in this casserole version of a favorite sandwich.



INGREDIENTS:

- 4 cups - Water
- 1 1/2 cups - Milk
- 1/3 cup - Butter or Margarine
- 1 tbsp. - Yellow Mustard
- 2 pouches (4.7 oz each) - Betty Crocker™ Roasted Garlic Mashed Potatoes (or make your own)
- 1 package (6 oz.) Sliced Corned Beef, cut into 1/2-inch pieces
- 1 can (14 1/2 oz.) Sauerkraut , rinsed well and drained
- 2 cups - Shredded Swiss Cheese (8 oz.)
- 4 tsps. Caraway Seed, if desired
- Thousand Island Dressing, if desired

DIRECTIONS:

- 1.) Heat oven to 350°F. Grease or spray 2 1/2-qt baking dish.
- 2.) Heat water and butter to rapid boil in 3-quart saucepan; remove from heat. Stir in milk and mustard. Stir in 2 pouches potatoes just until moistened. Let stand about 1 minute or until liquid is absorbed. Whip with fork until smooth.
- 3.) Spread about 3 cups of the potatoes in baking dish. Top with corned beef. Spread sauerkraut over corned beef and sprinkle with 2 teaspoons caraway seed, if desired. Spoon remaining potatoes over top; spread gently. Sprinkle potatoes with cheese and remaining caraway seed.
- 4.) Bake uncovered about 20 minutes or until cheese is light golden brown.

Recipe# - casserole04

Page 5

Ken's version Tortilla Casserole

Prep: 25 Min * **Total:** 45 Min * **Servings:** 6



INGREDIENTS:

- 1 lb. Lean Ground Beef
- 1 Onion small, chopped)
- 1/31 1/3 cups - Hot Water
- 1 cup - Thick & Chunky Mild Salsa ** 1/2 cup - Milk
- 1 package - Hamburger Helper™ Cheeseburger Macaroni (Helper is low in sugar and medium salt content)
- 6 Tortillas (from 1 package of Old El Paso™ Flour Tortillas for Soft Tacos and Fajitas, 10 Count)
- 1 1/2 cups - Shredded Cheddar Cheese (6 oz)

DIRECTIONS:

- 1.) Heat oven to 350°F. Cook Beef and Onion in 10-inch skillet over medium-high heat, stirring occasionally, until brown; drain. Stir in Hot Water, Salsa, Milk, uncooked Pasta and Sauce Mix. Heat to boiling, stirring occasionally. Reduce heat; cover and simmer about 7 minutes, stirring occasionally, until pasta is tender.
- 2.) Cut Tortillas in half. Spread 2 cups Beef mixture in ungreased rectangular baking dish, 11x7x1 1/2 inches, or shallow 2-quart casserole, top with 6 Tortilla halves and 3/4 cup cheese. Spread with 2 cups Beef mixture, top with remaining tortilla halves. Top with remaining Beef mixture and Cheese.
- 3.) Bake uncovered for 15 to 20 minutes or until hot and cheese is melted.

Recipe# - casserole06

Page 7

Philly Cheese Steak Shepherd's Pie

Prep: 35 Min * **Total:** 1 Hr 10 Min * **Servings:** 8

Ken's version is packed with Philly Cheese Steak flavors, this comforting twist on Shepherd's Pie is loaded with seasoned Ground Beef, Mushrooms, Onion and Green Bell Pepper in a Cheesy Sauce, topped with Mashed Potatoes.

INGREDIENTS:

- 1 lb. lean (at least 80%) Ground Beef
- 1 1/2 cups - coarsely chopped Onions
- 1 medium - Green Bell Pepper, cut in 1-inch bite-size strips
- 1 package (8 oz) - White Button Mushrooms, sliced
- 1 tablespoon - Lea & Perrins Worcestershire Sauce
- 8 oz - Kraft™ Velveeta™ cheese product, cubed (from 16-oz package)
- 1/4 cup Progresso™ Beef flavored Broth (from 32-oz carton) (any good quality broth)
- 1 pouch (4.7 oz) - Betty Crocker™ Creamy Butter Mashed Potatoes - Water, Butter and Milk called for on potato pouch.
- OPTIONAL:** (4.7 Ounces = 0.5875 Cups - if you choose to use your own Mashed potatoes)
- 1/2 cup - Shredded Cheddar Cheese (2 oz)
- 1 tbsp. - Chopped Italian (flat-leaf) Parsley

DIRECTIONS:

- 1.) Heat oven to 350°F. In 12-inch nonstick skillet, cook beef, onions and bell pepper over medium-high heat for 6 to 8 minutes or until beef is no longer pink; drain.
- 2.) Add mushrooms and grill seasoning to skillet. Cook 3 to 5 minutes, stirring occasionally, until mushrooms start to soften. Reduce heat to medium-low; stir in Velveeta™ cheese and broth. Cook and stir 1 to 2 minutes or until cheese is melted; transfer to ungreased 2-quart casserole or glass baking dish.
- 3.) Make potatoes as directed on pouch. Spoon potatoes onto hot beef mixture in casserole. Bake 25 to 30 minutes or until bubbly around edges. Sprinkle with Cheddar cheese; bake 2 to 5 minutes or until cheese is melted. Garnish with parsley before serving.

Unstuffed Cabbage Roll



This is my version of an "Allrecipes" recipe. It is an easy casserole made with ground beef, cabbage, garlic, and tomatoes. Serve with rice for a comforting weeknight dinner. Also, the longer it stands the better it tastes!

Prep Time: 15 mins * **Cook Time:** 35 mins * **Total Time:** 50 mins

INGREDIENTS:

- 2 lbs. - Ground Beef ** 1 large - Onion, chopped
- 1 - small head Cabbage, chopped
- 2 (14.5 oz.) cans - Diced Tomatoes
- 1 (8 oz.) can - Tomato Sauce ** 1/2 cup - Water
- 2 cloves - Garlic, minced
- 1 1/2 tbsps. Fresh Parsley (chopped)
- 1 tsp. - Salt ** 1/2 tsp. - Ground Black Pepper

DIRECTIONS:

- 1.) Gather all ingredients.
- 2.) Heat a large skillet over medium-high heat. Cook and stir Beef and Onion in the skillet until browned and crumbly, 5 to 7 minutes; drain on paper towel and discard grease.
- 3.) Add Cabbage, Tomatoes, Tomato Sauce, Water, Garlic, Fresh Parsley, Salt, and Pepper and bring to a boil.
- 4.) Transfer to 13 x 9 casserole dish, cover, bake at 375° oven, until cabbage is tender, (Check at 20 min.) about 30 minutes.
- 5.) Serve hot and enjoy!