

1 – Lrg Pan

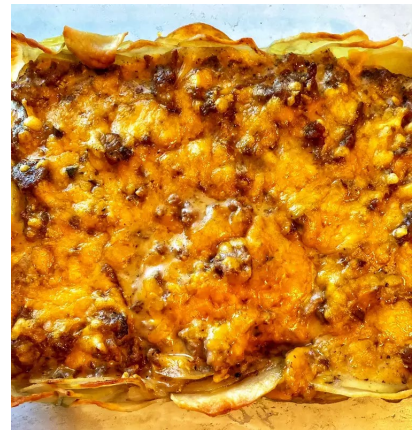
Cheesy Ground Beef and Potatoes

This ground beef and potatoes recipe is best described as comfort food. With the cheesy ground beef layered atop a bed of buttery potatoes, you will keep coming back for more.

Prep Time: 15 minutes

Cook Time: 40 minutes

Serves: 6



INGREDIENTS

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| <ul style="list-style-type: none">• 3 cups thinly sliced, peeled potatoes.• 1 pound ground beef• 1 (10.5) cream of mushroom soup• 1 ½ cups shredded sharp cheddar cheese, divided. | <ul style="list-style-type: none">• ½ teaspoon salt• Nonstick cooking spray• 2 tablespoons butter, melted.• ½ cup milk• Salt and pepper to taste |
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INSTRUCTIONS

1. Preheat the oven to 400 degrees. Spray the aluminum pan provided with nonstick spray.
2. Place sliced potatoes in a large bowl. Pour melted butter over top and sprinkle with salt; mix until potatoes are thoroughly coated. Line the bottom and sides of the prepared casserole dish with potatoes, overlapping as needed.
3. Bake in the preheated oven until potatoes are fork-tender, 20-30 minutes.
4. While the potatoes are baking, heat a large skillet over medium-high heat. Cook and stir ground beef in the hot skillet until browned and crumbly, 5 to 7 minutes. Drain and discard grease.
5. Transfer beef to a large bowl and add condensed soup, ¾ cup cheddar cheese, and milk. Season with salt and pepper and mix until well combined.
6. Remove potatoes from the oven. Pour beef mixture over top and return to the oven. Bake until heated through, about 15 minutes. Sprinkle remaining cheddar over top and bake until melted, 4 to 5 more minutes.

FREEZING INSTRUCTIONS

- **Cool completely** and then cover with saran wrap or aluminum foil. **Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life. See example on back side.**
- Then, cover with foil cover. Make sure label sticks to cover.
- Freeze for up to six months.

FREEZING INSTRUCTIONS FOR PREPARED MEALS:

- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.