Ground Beef Recipes
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Mexican
and
Southwest
Chili Cornbread Bake

- 1 cup cornmeal
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 4 eggs
- 1- 14 3/4 ounce cream style corn
- 1 cup milk
- 2 tablespoons oil
- 1 pound ground beef
- 1 1/2 cups shredded cheddar cheese
- 1- 4 ounce can chopped green chilies

1. Cook ground beef until done. Drain off fat and set meat aside.
2. In a bowl combine cornmeal, salt, and baking soda.
3. In another bowl combine eggs, corn, milk, and oil. Stir into dry ingredients just until moistened.
4. Pour half of the batter into a greased 9x13 pan.
5. Carefully layer ground beef, cheese, and green chilies on top of batter.
6. Spread remaining batter on top.
7. Bake at 350 for 40-45 minutes.
Chili Relleno Casserole

- 1 pound ground beef
- 1 green pepper, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon ground oregano
- 1/4 teaspoon garlic powder
- 2 cups shredded cheddar cheese
- 2 cups shredded monterey jack cheese
- 2 cans (4 ounces each) chopped green chilies
- 4 eggs
- 3/4 cup milk
- 1-8 ounce can tomato sauce

1. In a skillet brown ground beef. Add green pepper and cook until pepper is tender.
2. Add green chilies, salt, and spices to meat mixture and set aside.
3. In a bowl combine eggs and milk.
4. In a 9 x13 pan layer 1/2 of meat and about 1/2 cup cheddar cheese and 1/2 cup monterey jack cheese.
5. Add another layer of meat and another layer of cheese. Leave remaining cheese to use on top after baking.
6. Pour egg milk mixture over the top of the cheese.
7. Bake at 350 for 30 minutes. Remove from oven and spread tomato sauce over top. Then sprinkle with remaining cheese. Bake for 7 more minutes.
8. Remove from oven and let sit about 10 minutes before serving.
9. Enjoy!
Chili Rice Skillet Dinner

- 1 pound ground beef
- 1 onion, finely chopped
- 1 clove garlic minced
- 2 cups tomato juice
- 2 cans chili beans
- 1/2 cup water
- 1 teaspoon dried oregano
- 1 teaspoon salt or to taste
- 1/2 cup uncooked long grain rice
- 1 cup frozen corn
- 1 cup shredded cheese—either cheddar or monterey jack cheese works

1. In a pan brown ground beef with onion and garlic until beef is done and onion is tender.
2. Add tomato juice, chili beans, water, oregano, salt, and rice. Cover and cook on low until rice is tender this will be 20-25 minutes. You will want to stir this at least once while it is cooking.
3. Stir in corn and cook for about 5 more minutes or until corn is tender and rice is done. You may need to add a little more water if the rice seems dry.
4. Serve with cheese and enjoy!
Ground Beef Taco Rice Dinner

- 1 lb ground beef
- 1 onion, finely chopped
- 1 green pepper, chopped
- 1 can diced tomatoes with green chilies (like rotel)
- 1 ¾ cups water
- 1 cup uncooked long grain rice
- 1 package homemade taco seasoning (or use homemade)
- ½ teaspoon salt
- optional ingredients for serving: sour cream, chips, cheese etc.

1. In a skillet cook ground beef, onions, and green pepper until meat is done and onions and peppers are tender.
2. Drain off any fat and add tomatoes with green chilies, water, rice, taco seasoning, and salt. Bring to a boil and then reduce heat to low. Cover and simmer for 15 minutes, stirring occasionally.
3. Uncover and cook 10 or so more minutes or until rice is done.
4. Serve and enjoy!
Mexican Tortilla Pie

- 2 pounds ground beef
- 1 can refried beans
- 2 cans (14 ounce) diced tomatoes
- 1 onion, chopped
- 1 teaspoon chili powder
- ½ teaspoon garlic powder
- ½ teaspoon salt
- 3 cups of shredded cheese, I like to use colby jack or a combo of cheddar and Monterey jack cheese.
- about 12 corn tortillas

1. In a skillet cook onion and ground beef until onion is tender and beef is browned. Drain off any fat.
2. Add tomatoes, beans, and spices and cook over low heat for 10 -15 minutes. This will help combine the flavors.
3. In a 9x13 pan or similar casserole dish place one layer of corn tortillas. You may need to cut/tear some of the tortillas to make them fit.
4. Cover with 1/3 of the meat sauce and 1/3 of the cheese.
5. Place a layer of tortillas on top of meat and cheese.
6. Cover with half of the remaining sauce and cheese. (This will be 1/3 of the total sauce and cheese.)
7. Cover with one more layer of tortillas and the remaining meat and cheese.
8. Bake at 350 for 30-35 minutes or until heated through.
Oven Tacos

- 2 lbs ground beef
- 1 can refried beans
- 8 ounce tomato sauce
- 1 package taco seasoning or [homemade taco seasoning](#)
- 1 ½ cups shredded cheese
- 18-20 hard taco shells
- lettuce, salsa, sour cream, etc for serving.

1. Brown ground beef. Drain off any fat and add refried beans, tomato sauce, and seasoning.
2. Spoon mixture into taco shells.
3. Place filled shells into a 9x13 pan, standing up. Sprinkle with cheese.
4. Bake at 400 for 10-12 minutes or until heated through.
5. Enjoy!

Note: For those of you with a smaller family you may want to half this recipe. You could also easily stretch this for a larger group and get a few more tacos out of it by adding extra beans.
Southwest Beef Stew

- 2 pounds ground beef
- 1- 28 ounce can diced tomatoes
- 16 ounces of frozen corn
- 1-15 ounce can black beans, rinsed and drained
- 1 cup salsa (You can use mild, medium, or hot depending on how spicy you like it.)
- 3/4 cup water
- 1 teaspoon ground cumin
- 3/4 teaspoon salt (or to taste)
- 1/2 teaspoon pepper
- 1/2 cup shredded cheese for serving

1. In a large pan brown ground beef and drain off any fat.
2. Add remaining ingredients, except cheese, and stir well. Cook over medium low heat for about 20 minutes.
3. Serve in bowls garnished with cheese.
Pasta, Meatballs, & Misc.
Bacon Cheeseburger Salad

For the dressing:

- 1/4 cup yellow mustard
- 2 tablespoons bacon grease
- 2 tablespoons milk
- 1/2 cup ketchup

For the dressing whisk together mustard, bacon grease, milk, and ketchup until well mixed. Refrigerate for several hours before serving.

For the salad:

- 1 pound ground beef that has been browned and cooked thoroughly
- 1/2 pound bacon, cooked and chopped, reserve 2 tablespoons of grease when cooking to use in the dressing
- 1/2 cup chopped pickles
- 1 cup shredded cheese
- Lettuce

We like to set everything out and let each person put together their salad as desired, but you could easily combine the ingredients and toss with the dressing and serve it all combined.
Bacon Cheeseburger Pasta

- 1 pound ground beef
- 1 cup beef broth
- 2 cups milk
- 8 ounces tomato sauce
- 2 cups macaroni noodles
- 3/4 cup sour cream
- 1 1/2 cups shredded cheese
- 1/2 cup chopped pickles
- 1/2 lb bacon, cooked and diced
- salt to taste

1. In a large pan brown ground beef. Drain off any fat from the meat.
2. Add beef broth, milk, and tomato sauce. Bring to a boil
3. Add macaroni noodles
4. Reduce heat to low. Cover and cook for 17-20 minutes or until noodles are tender. (Test at about 15-17 minutes to see how close to being done the noodles are. Stir and continue cooking until noodles are done.)
5. When pasta is done stir in sour cream, bacon, pickles, cheese, and salt.
6. Serve and enjoy!
Barbecue Meatballs

- 2 pounds lean ground beef
- 1 egg
- 1/4 cup quick cooking oats
- 2 cups barbecue sauce
  (use your favorite brand)

1. In a bowl combine 2 pounds ground beef, egg, and quick oats. Mix until just combined. Form into meatballs using 2-3 tablespoons of meat mixture and place in a 9x13 pan.

2. Bake meatballs at 350 degrees for 30 minutes. Remove from oven and pour barbecue sauce over meatballs. (If your meat is not lean, you will want to carefully drain some of the fat off of the meatballs before adding the sauce.)

3. Continue baking for 25-30 more minutes or until the meatballs are done.
Easy Creamy Baked Ziti

- 12 ounce ziti pasta, tube type pasta, or really any type pasta- I just use what I have
- 2 pounds ground beef (You can use less if you like, but we like our baked pastas meaty)
- 1- 28 ounce (or so) jar spaghetti sauce
- 2 eggs
- 8 ounces cream cheese, room temperature
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

1. Cook pasta according to directions.
2. In a skillet, brown the ground beef until done. Drain off any fat and add sauce, eggs, cream cheese, 1 1/2 cups mozzarella cheese, and Parmesan cheese.
3. In a large bowl or pan mix together cooked pasta and sauce mixture and spread into a 9x13 pan. Sprinkle with remaining mozzarella cheese.
4. Bake at 350 for 40 minutes or until heated through.
5. Serve and enjoy!
Fiesta Macaroni

- 3 cups macaroni noodles
- 1 lb ground beef
- 1 -16 ounce jar salsa
- 2 cups shredded cheddar cheese
- 1 can -15 ounce chili beans

1. Cook macaroni noodles according to package directions.
2. In a skillet cook ground beef, until browned and done. Drain off fat.
3. Combine cooked beef, cooked noodles, salsa, 1 ½ cups cheese, and chili beans.
4. Place mixture in a 9x13 pan and sprinkle with remaining cheese.
5. Cook at 350 degrees for 30-35 minutes or until heated through.
6. Serve and enjoy!
Porcupine Meatballs

- 1/2 cup uncooked long grain rice
- 1/2 cup water
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon garlic powder
- 1 pound ground beef
- 2-8 ounce cans tomato sauce
- 1 cup water
- 2 tablespoons brown sugar
- 2 teaspoons Worcestershire sauce

1. In a bowl combine rice, water, salt, pepper, garlic powder, and ground beef.
2. Shape into 1-1/2-in. balls. In a large skillet, brown meatballs and drain off any fat. (If you use really lean beef than you may need to add some oil to the pan.)
3. Combine tomato sauce, water, brown sugar and Worcestershire sauce and pour over meatballs. Reduce heat, cover and simmer for 1 hour or until meatballs are done.
Spaghetti Pie

Makes 2 “pies”

Crust:

- 1 pound of spaghetti noodles, cooked
- 4 tablespoons of butter
- 2/3 cup grated Parmesan cheese
- 4 eggs

Filling:

- 2 cups cottage cheese
- 1 pound of ground beef
- 1 jar (about 22-26 ounces) spaghetti sauce
- 1 1/2 cups shredded mozzarella cheese

1. In a large bowl combine cooked noodles, butter, Parmesan cheese, and eggs. Spread into and up the sides of 2-9 inch pie plates and set aside.
2. In a pan brown ground beef until done. Drain off any fat and add spaghetti sauce to the meat. Mix well and set aside.
3. Spread cottage cheese over the noodle crusts. And then spread meat mixture over the crust dividing evenly between the two pans.
4. Spread mozzarella cheese on top.
5. Bake at 350 for 25 minutes or until set and cheese is melted.
6. Let sit for about 10 minutes before cutting and serving. This helps it set up and will make it easier to serve.
7. Enjoy!
Slow Cooker Meals
Slow Cooked Chipotle Beef Tacos

- 3 lbs ground beef
- 1 onion, finely chopped
- 8 ounces tomato sauce
- 2 chipotle peppers (this is 2 peppers not 2 cans)
- 1 teaspoon cumin
- ¾ teaspoon salt

1. Cook ground beef and onion in a skillet until the meat is no longer pink and the onion is tender. Set aside.
2. In a food processor or blender puree tomato sauce, peppers, cumin, and salt.
3. Combine pureed sauce and ground beef and place in a slow cooker. Cook on low for 3-4 hours.
4. Serve with beans, lettuce, cheese, etc as tacos with tortilla shells or use with tostada shells.
5. The leftover filling freezes really well.
Slow Cooked Chili

- 2 pounds ground beef
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cans (14-1/2 ounces each) diced tomatoes, undrained
- 1 can (8 ounces) tomato sauce
- 2 medium onions, chopped
- 1 green pepper, chopped
- 2 garlic cloves, minced
- 2 tablespoons chili powder
- 2 teaspoons salt, optional
- 1 teaspoon pepper
- Shredded cheddar cheese, optional

1. In a large skillet, cook beef, onions, and peppers over medium heat until the meat is done and onions and peppers are tender.
2. Combine cooked beef mixture and the remaining ingredients, except cheese, and place in a slow cooker.
3. Cover and cook on low for 7-8 hours or on high for 4 hours. Serve with cheese.
**Frito Pie**

- 2 lbs ground beef
- 1 onion chopped
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 cloves chopped garlic
- 1 can tomatoes, (14 ounce)
- 1 can tomatoes with green chilies (rotel type)
- 2 cups beef broth
- 1 can kidney beans (rinsed and drained)
- 2 tablespoons cornmeal
- 1 bag Fritos (for serving)
- shredded cheese for serving.

1. In a pan brown ground beef and onion until beef is browned and onion is tender.
2. Drain off any fat and place meat and remaining ingredients, except Fritos, into a crock pot.
3. Stir well and cook on low for 4-6 hours.
4. Place a few Fritos in a bowl and pour some chili on top.
5. Sprinkle with cheese and enjoy!
Crock Pot Taco Meatloaf

- 1 egg
- 1/3 cup taco sauce (You can use homemade taco sauce.)
- 1 cup crushed tortilla chips
- 1/2 cup shredded cheddar cheese
- 2 tablespoons taco seasoning (I use homemade taco seasoning.)
- 2 pounds ground beef

1. In a large bowl combine all the ingredients and form into a loaf.
2. Place loaf in the crock pot. You may want to place some onions or some rolled up foil into the bottom of the crock pot if your meat is not really lean.
3. Cook on low about 6 hours or until meat is done. This may vary depending on your crock pot.
4. Carefully remove from crock pot. Mine came out in two pieces, but it was fine and I was still able to slice it.
Easy Crock Pot Spaghetti Sauce

- 1 pound ground sausage
- 1 ground ground beef
- 1 onion, finally diced
- 8 ounces of mushrooms sliced (optional)
- 2 (28 ounce) jars of spaghetti sauce
- cooked pasta for serving

1. In a pan brown ground beef, sausage, and onions until meat is done and onion is tender.
2. Place meat mixture in a crock pot and add mushrooms if using, and both jars of sauce.
3. Stir well and cook on low for 3-4 hours.
4. Serve over pasta and enjoy!
I love to cook and spend time in the kitchen. In 2008 I started *Lynn’s Kitchen Adventures* as a way to share recipes and kitchen tips with others. *Lynn’s Kitchen Adventures* is all about sharing my love of cooking, recipes, tips, and ideas of how I combine this cooking passion with a busy life.

I love to cook and bake, and it is a good thing, because my family loves to eat. I am always trying new recipes and experimenting with different foods, but my time is limited. I wish I had all day to spend in the kitchen, but I am busy mom.

With my three kids and husband, I live on 43 acres in Northeastern Oklahoma. Between homeschooling, helping in my husband’s dental office, working on our property, taking care of three dogs, and raising hogs as a side job/hobby, I am constantly on the go like most of you.

My writing is a true picture of my kitchen life. I post about what we are really eating. I try to be healthy, but I will admit many times life happens, and I mix in some not so healthy things. I do not cook gourmet, fancy food full of exotic ingredients. This is real food with everyday ingredients.
Printable Recipes
Chili Cornbread Bake

- 1 cup cornmeal
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 4 eggs
- 1- 14 3/4 ounce cream style corn
- 1 cup milk
- 2 tablespoons oil
- 1 pound ground beef
- 1 1/2 cups shredded cheddar cheese
- 1- 4 ounce can chopped green chilies

8. Cook ground beef until done. Drain off fat and set meat aside.
9. In a bowl combine cornmeal, salt, and baking soda.
10. In another bowl combine eggs, corn, milk, and oil. Stir into dry ingredients just until moistened.
11. Pour half of the batter into a greased 9x13 pan.
12. Carefully layer ground beef, cheese, and green chilies on top of batter.
13. Spread remaining batter on top.
Chili Relleno Casserole

- 1 pound ground beef
- 1 green pepper, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon ground oregano
- 1/4 teaspoon garlic powder
- 2 cups shredded cheddar cheese
- 2 cups shredded monterey jack cheese
- 2 cans (4 ounces each) chopped green chilies
- 4 eggs
- 3/4 cup milk
- 1- 8 ounce can tomato sauce

1. In a skillet brown ground beef. Add green pepper and cook until pepper is tender.
2. Add green chilies, salt, and spices to meat mixture and set aside.
3. In a bowl combine eggs and milk.
4. In a 9 x13 pan layer 1/2 of meat and about 1/2 cup cheddar cheese and 1/2 cup monterey jack cheese.
5. Add another layer of meat and another layer of cheese. Leave remaining cheese to use on top after baking.
6. Pour egg milk mixture over the top of the cheese.
7. Bake at 350 for 30 minutes. Remove from oven and spread tomato sauce over top. Then sprinkle with remaining cheese. Bake for 7 more minutes.
8. Remove from oven and let sit about 10 minutes before serving.
9. Enjoy!
Chili Rice Skillet Dinner

- 1 pound ground beef
- 1 onion, finely chopped
- 1 clove garlic minced
- 2 cups tomato juice
- 2 cans chili beans
- 1/2 cup water
- 1 teaspoon dried oregano
- 1 teaspoon salt or to taste
- 1/2 cup uncooked long grain rice
- 1 cup frozen corn
- 1 cup shredded cheese—either cheddar or monterey jack cheese works

1. In a pan brown ground beef with onion and garlic until beef is done and onion is tender.
2. Add tomato juice, chili beans, water, oregano, salt, and rice. Cover and cook on low until rice is tender this will be 20-25 minutes. You will want to stir this at least once while it is cooking.
3. Stir in corn and cook for about 5 more minutes or until corn is tender and rice is done. You may need to add a little more water if the rice seems dry.
4. Serve with cheese and enjoy!
Ground Beef Taco Rice Dinner

- 1 lb ground beef
- 1 onion, finely chopped
- 1 green pepper, chopped
- 1 can diced tomatoes with green chilies (like rotel)
- 1 ¾ cups water
- 1 cup uncooked long grain rice
- 1 package homemade taco seasoning (or use homemade)
- ½ teaspoon salt
- optional ingredients for serving: sour cream, chips, cheese etc.

1. In a skillet cook ground beef, onions, and green pepper until meat is done and onions and peppers are tender.
2. Drain off any fat and add tomatoes with green chilies, water, rice, taco seasoning, and salt. Bring to a boil and then reduce heat to low. Cover and simmer for 15 minutes, stirring occasionally.
3. Uncover and cook 10 or so more minutes or until rice is done.
4. Serve and enjoy!
Mexican Tortilla Pie

- 2 pounds ground beef
- 1 can refried beans
- 2 cans (14 ounce) diced tomatoes
- 1 onion, chopped
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 3 cups of shredded cheese, I like to use colby jack or a combo of cheddar and Monterey jack cheese.
- about 12 corn tortillas

1. In a skillet cook onion and ground beef until onion is tender and beef is browned. Drain off any fat.
2. Add tomatoes, beans, and spices and cook over low heat for 10-15 minutes. This will help combine the flavors.
3. In a 9x13 pan or similar casserole dish place one layer of corn tortillas. You may need to cut/tear some of the tortillas to make them fit.
4. Cover with 1/3 of the meat sauce and 1/3 of the cheese.
5. Place a layer of tortillas on top of meat and cheese.
6. Cover with half of the remaining sauce and cheese. (This will be 1/3 of the total sauce and cheese.)
7. Cover with one more layer of tortillas and the remaining meat and cheese.
8. Bake at 350 for 30-35 minutes or until heated through.
Oven Tacos

- 2 lbs ground beef
- 1 can refried beans
- 8 ounce tomato sauce
- 1 package taco seasoning or homemade taco seasoning
- 1 ½ cups shredded cheese
- 18-20 hard taco shells
- lettuce, salsa, sour cream, etc for serving.

1. Brown ground beef. Drain off any fat and add refried beans, tomato sauce, and seasoning.
2. Spoon mixture into taco shells.
3. Place filled shells into a 9x13 pan, standing up. Sprinkle with cheese.
4. Bake at 400 for 10-12 minutes or until heated through.
5. Enjoy!

Note: For those of you with a smaller family you may want to half this recipe. You could also easily stretch this for a larger group and get a few more tacos out of it by adding extra beans.
Southwest Beef Stew

- 2 pounds ground beef
- 1-28 ounce can diced tomatoes
- 16 ounces of frozen corn
- 1-15 ounce can black beans, rinsed and drained
- 1 cup salsa (You can use mild, medium, or hot depending on how spicy you like it.)
- 3/4 cup water
- 1 teaspoon ground cumin
- 3/4 teaspoon salt (or to taste)
- 1/2 teaspoon pepper
- 1/2 cup shredded cheese for serving

1. In a large pan brown ground beef and drain off any fat.
2. Add remaining ingredients, except cheese, and stir well. Cook over medium low heat for about 20 minutes.
3. Serve in bowls garnished with cheese.
Bacon Cheeseburger Salad

For the dressing:

- 1/4 cup yellow mustard
- 2 tablespoons bacon grease
- 2 tablespoons milk
- 1/2 cup ketchup

For the dressing whisk together mustard, bacon grease, milk, and ketchup until well mixed. Refrigerate for several hours before serving.

For the salad:

- 1 pound ground beef that has been browned and cooked thoroughly
- 1/2 pound bacon, cooked and chopped, reserve 2 tablespoons of grease when cooking to use in the dressing
- 1/2 cup chopped pickles
- 1 cup shredded cheese
- Lettuce

We like to set everything out and let each person put together their salad as desired, but you could easily combine the ingredients and toss with the dressing and serve it all combined.
Bacon Cheeseburger

Pasta

- 1 pound ground beef
- 1 cup beef broth
- 2 cups milk
- 8 ounces tomato sauce
- 2 cups macaroni noodles
- 3/4 cup sour cream
- 1 1/2 cups shredded cheese
- 1/2 cup chopped pickles
- 1/2 lb bacon, cooked and diced
- salt to taste

1. In a large pan brown ground beef. Drain off any fat from the meat.
2. Add beef broth, milk, and tomato sauce. Bring to a boil
3. Add macaroni noodles
4. Reduce heat to low. Cover and cook for 17-20 minutes or until noodles are tender. (Test at about 15-17 minutes to see how close to being done the noodles are. Stir and continue cooking until noodles are done.)
5. When pasta is done stir in sour cream, bacon, pickles, cheese, and salt.
6. Serve and enjoy!
Barbecue Meatballs

- 2 pounds lean ground beef
- 1 egg
- 1/4 cup quick cooking oats
- 2 cups barbecue sauce (use your favorite brand)

1. In a bowl combine 2 pounds ground beef, egg, and quick oats. Mix until just combined. Form into meatballs using 2-3 tablespoons of meat mixture and place in a 9x13 pan.
2. Bake meatballs at 350 degrees for 30 minutes. Remove from oven and pour barbecue sauce over meatballs. (If your meat is not lean, you will want to carefully drain some of the fat off of the meatballs before adding the sauce.)
3. Continue baking for 25-30 more minutes or until the meatballs are done.
Easy Creamy Baked Ziti

- 12 ounce ziti pasta, tube type pasta, or really any type pasta- I just use what I have
- 2 pounds ground beef (You can use less if you like, but we like our baked pastas meaty)
- 1- 28 ounce (or so) jar spaghetti sauce
- 2 eggs
- 8 ounces cream cheese, room temperature
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

1. Cook pasta according to directions.
2. In a skillet, brown the ground beef until done. Drain off any fat and add sauce, eggs, cream cheese, 1 1/2 cups mozzarella cheese, and Parmesan cheese.
3. In a large bowl or pan mix together cooked pasta and sauce mixture and spread into a 9x13 pan. Sprinkle with remaining mozzarella cheese.
4. Bake at 350 for 40 minutes or until heated through.
5. Serve and enjoy!
Fiesta Macaroni

- 3 cups macaroni noodles
- 1 lb ground beef
- 1 -16 ounce jar salsa
- 2 cups shredded cheddar cheese
- 1 can -15 ounce chili beans

1. Cook macaroni noodles according to package directions.
2. In a skillet cook ground beef, until browned and done. Drain off fat.
3. Combine cooked beef, cooked noodles, salsa, 1 ½ cups cheese, and chili beans.
4. Place mixture in a 9x13 pan and sprinkle with remaining cheese.
5. Cook at 350 degrees for 30-35 minutes or until heated through.
6. Serve and enjoy!
Porcupine Meatballs

- 1/2 cup uncooked long grain rice
- 1/2 cup water
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon garlic powder
- 1 pound ground beef
- 2-8 ounce cans tomato sauce
- 1 cup water
- 2 tablespoons brown sugar
- 2 teaspoons Worcestershire sauce

1. In a bowl combine rice, water, salt, pepper, garlic powder, and ground beef.
2. Shape into 1-1/2-in. balls. In a large skillet, brown meatballs and drain off any fat. (If you use really lean beef than you may need to add some oil to the pan.)
3. Combine tomato sauce, water, brown sugar and Worcestershire sauce and pour over meatballs. Reduce heat, cover and simmer for 1 hour or until meatballs are done.
Spaghetti Pie

Makes 2 “pies”

Crust:

- 1 pound of spaghetti noodles, cooked
- 4 tablespoons of butter
- 2/3 cup grated Parmesan cheese
- 4 eggs

Filling:

- 2 cups cottage cheese
- 1 pound of ground beef
- 1 jar (about 22-26 ounces) spaghetti sauce
- 1 1/2 cups shredded mozzarella cheese

1. In a large bowl combine cooked noodles, butter, Parmesan cheese, and eggs. Spread into and up the sides of 2-9 inch pie plates and set aside.
2. In a pan brown ground beef until done. Drain off any fat and add spaghetti sauce to the meat. Mix well and set aside.
3. Spread cottage cheese over the noodle crusts. And then spread meat mixture over the crust dividing evenly between the two pans.
4. Spread mozzarella cheese on top.
5. Bake at 350 for 25 minutes or until set and cheese is melted.
6. Let sit for about 10 minutes before cutting and serving. This helps it set up and will make it easier to serve.
7. Enjoy!
**Slow Cooked Chipotle Beef Tacos**

- 3 lbs ground beef
- 1 onion, finely chopped
- 8 ounces tomato sauce
- 2 [chipotle peppers](#) (this is 2 peppers not 2 cans)
- 1 teaspoon cumin
- ¾ teaspoon salt

1. Cook ground beef and onion in a skillet until the meat is no longer pink and the onion is tender. Set aside.
2. In a food processor or blender puree tomato sauce, peppers, cumin, and salt.
3. Combine pureed sauce and ground beef and place in a slow cooker. Cook on low for 3-4 hours.
4. Serve with beans, lettuce, cheese, etc as tacos with tortilla shells or use with tostada shells.
5. The leftover filling freezes really well.
Slow Cooked Chili

- 2 pounds ground beef
- 2 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cans (14-1/2 ounces each) diced tomatoes, undrained
- 1 can (8 ounces) tomato sauce
- 2 medium onions, chopped
- 1 green pepper, chopped
- 2 garlic clove, minced
- 2 tablespoons chili powder
- 2 teaspoons salt, optional
- 1 teaspoon pepper
- Shredded cheddar cheese, optional

1. In a large skillet, cook beef, onions, and peppers over medium heat until the meat is done and onions and peppers are tender.
2. Combine cooked beef mixture and the remaining ingredients, except cheese, and place in a slow cooker.
3. Cover and cook on low for 7-8 hours or on high for 4 hours. Serve with cheese.
Frito Pie

- 2 lbs ground beef
- 1 onion chopped
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 cloves chopped garlic
- 1 can tomatoes, (14 ounce)
- 1 can tomatoes with green chilies (rotel type)
- 2 cups beef broth
- 1 can kidney beans (rinsed and drained)
- 2 tablespoons cornmeal
- 1 bag Fritos (for serving)
- shredded cheese for serving.

1. In a pan brown ground beef and onion until beef is browned and onion is tender.
2. Drain off any fat and place meat and remaining ingredients, except Fritos, into a crock pot.
3. Stir well and cook on low for 4-6 hours.
4. Place a few Fritos in a bowl and pour some chili on top.
5. Sprinkle with cheese and enjoy!
Crock Pot Taco Meatloaf

- 1 egg
- 1/3 cup taco sauce (You can use homemade taco sauce.)
- 1 cup crushed tortilla chips
- 1/2 cup shredded cheddar cheese
- 2 tablespoons taco seasoning (I use homemade taco seasoning.)
- 2 pounds ground beef

1. In a large bowl combine all the ingredients and form into a loaf.
2. Place loaf in the crock pot. You may want to place some onions or some rolled up foil into the bottom of the crock pot if your meat it not really lean.
3. Cook on low about 6 hours or until meat is done. This may vary depending on your crock pot.
4. Carefully remove from crock pot. Mine came out in two pieces, but it was fine and I was still able to slice it.
Easy Crock Pot Spaghetti Sauce

- 1 pound ground sausage
- 1 ground beef
- 1 onion, finally diced
- 8 ounces of mushrooms sliced (optional)
- 2 (28 ounce) jars of spaghetti sauce
- cooked pasta for serving

1. In a pan brown ground beef, sausage, and onions until meat is done and onion is tender.
2. Place meat mixture in a crock pot and add mushrooms if using, and both jars of sauce.
3. Stir well and cook on low for 3-4 hours.
4. Serve over pasta and enjoy!