

## 5 EZ STUFFED CASSEROLES

EZ STUFFED BURRITO CASSEROLE			
2	1.5 Oz	Pkgs Burrito Seasoning Mix (Lawry's)	
2	Cups	Water	
1	6.8 Oz	Pkg Flour Tortillas (Old El Paso)	Quartered
2	Cups	Mexican Four Cheese Blend (Kraft)	Shredded
PLUS			
3/4	Cup	Mexican Four Cheese Blend (Kraft)	Shredded

PREPARATION	
<b>FACTOID</b>	These 100% store-bought ingredient Recipes are courtesy of Donna L. As a busy (work / home / family) person, the time consuming process of creating & messy clean-up of scratch Recipes eats up far too much of her evening. These are all quick and very easy, while still preserving (kind of) all of those wonderful scratch Dinner flavors. ALL take just slightly less than an hour from start to table.
<b>TOOLS</b>	1) 9" x 13" Glass Baking Dish 2) Large Stainless Steel Skillet 3) Large Mixing Bowl 4) Medium Mixing Bowl

EZ STUFFED PEPPERS	
<b>1</b>	In a large stainless skillet over medium heat, brown and crumble the Hamburger, about 10 minutes, drain and set it aside in a large mixing bowl.
<b>2</b>	In the skillet, add in the Onions and Peppers and saute them until the Onions are transparent, about 5 minutes. Add in the Garlic and cook until fragrant, about 3 minutes.
<b>3</b>	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
<b>4</b>	In a medium mixing bowl, stir the Beef Stock, Worcestershire Sauce, Steak Seasoning, Paprika, Salt & Pepper together and heat for 2 minutes on high in the microwave. Stir in the Beef Base until completely dissolved. Stir in the Tomatoes. Stir the mixture into the Hamburger.
<b>5</b>	Preheat the Oven to 375 degrees F with a rack in the middle.
<b>6</b>	Spray the baking dish with non-stick cooking spray.
<b>7</b>	Spread the mixture evenly into the baking dish,
<b>8</b>	Sprinkle the top with the remaining 3/4 cup of Cheese.
<b>9</b>	Bake covered with foil for 20 minutes, uncover and bake for an additional 10 minutes or until the Cheese on top has melted and is starting to brown.
<b>10</b>	Remove from the oven and allow the dish to set uncovered for 5 minutes.
<b>SERVE</b>	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.