

5 EZ STUFFED CASSEROLES

EASY

Last Modified: 07/08/24

PREP: 20 Min
COOK: 30 Min
OVEN: 375

BEEF - CASSEROLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
BASE CASSEROLE INGREDIENTS			
1	Pound	Ground Beef (70 / 30)	Crumbled
1	Cup	Medium Grain White Rice	Uncooked
3	Cloves	Fresh Garlic	Minced
1	Medium	Yellow Onion	Chopped
1	14 Oz	Can Petite Diced Tomatoes (Hunts)	
1	14 1/2 Oz	Can Beef Stock (Swanson)	
1	Tsp	Beef Base (Superior Touch)	
3	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1 1/2	Tsp	Chicago Steak Seasoning	
1/2	Tsp	Smoked Paprika	
1/2	Tsp	Sea Salt	To Taste
1/2	Tsp	Ground Black Pepper	To Taste
EZ STUFFED PEPPER CASSEROLE			
4	Small	Sweet Bell Peppers (Colored)	Chopped
2	Cups	Sharp Cheddar Cheese	Shredded
PLUS			
3/4	Cup	Sharp Cheddar Cheese	Shredded
EZ STUFFED CABBAGE (Golumki) CASSEROLE			
2	16 Oz	Bags Tri-Color Cole Slaw	Shredded
2	Cups	Medium Cheddar Cheese	Shredded
PLUS			
3/4	Cup	Medium Cheddar Cheese	Shredded
EZ STUFFED TACO CASSEROLE			
2	1 Oz	Pkgs Taco Seasoning Mix (McCormic)	Chopped
2	Cups	Water	
1	6.9 Oz	Pkg Corn Taco Shells (Old El Paso)	Crushed
2	Cups	Mexican Four Cheese Blend (Kraft)	Shredded
PLUS			
3/4	Cup	Mexican Four Cheese Blend (Kraft)	Shredded
EZ STUFFED ENCHILADA CASSEROLE			
1	19 Oz	Can Red Enchilada Sauce (Old El Paso)	
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

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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	
FACTOID	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.
TOOLS	1) 9" x 13" Glass Baking Dish 2) Large Stainless Steel Skillet 3) Large Mixing Bowl 4) Medium Mixing Bowl

EZ STUFFED PEPPERS	
1	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.
2	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.
3	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
4	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.
5	Preheat the Oven to 375 degrees F with a rack in the middle.
6	Spray the baking dish with non-stick cooking spray.
7	Spread the mixture evenly into the baking dish,
8	Sprinkle the top with the remaining 3/4 cup of Cheese.
9	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.
10	Remove from the oven and allow the dish to set uncovered for 5 minutes.
SERVE	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.

5 EZ STUFFED CASSEROLES

EZ STUFFED CABBAGE	
1	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.
2	In the skillet, add in the Onions and Cabbage and saute them until the Onions are transparent and the Cabbage is soft, about 8 minutes. Add in the Garlic and cook until fragrant, about 3 minutes.
3	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
4	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.
5	Preheat the Oven to 375 degrees F with a rack in the middle.
6	Spray the baking dish with non-stick cooking spray.
7	Spread the mixture evenly into the baking dish,
8	Sprinkle the top with the remaining 3/4 cup of Cheese.
9	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.
10	Remove from the oven and allow the dish to set uncovered for 5 minutes.
SERVE	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.

EZ STUFFED TACO CASSEROLE	
1	In a large stainless skillet over medium heat, brown and crumble the hamburger, about 10 minutes, drain off the fat and stir in the Taco Seasoning stir in the Water and simmer, stirring often until most of the Water has boiled off. Set it aside in a large mixing bowl.
2	In the skillet, add in the Onions and saute them until the Onions are transparent, about 5 minutes. Add in the Garlic and cook until fragrant, about 3 minutes.
3	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
4	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.
5	Preheat the Oven to 375 degrees F with a rack in the middle.
6	Spray the baking dish with non-stick cooking spray.
7	Spread the mixture evenly into the baking dish,
8	Sprinkle the top with the remaining 3/4 cup of Cheese.
9	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.
10	Remove from the oven and allow the dish to set uncovered for 5 minutes.
11	Sprinkle the top with Taco Shells last to keep them crunchy.
12	Just before serving, you can optionally sprinkle the top with raw chopped Onions, Shredded Lettuce, Salsa or any other Taco toppings your family likes..
SERVE	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.

5 EZ STUFFED CASSEROLES

EZ STUFFED ENCHILADA CASSEROLE

1	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.
2	In the skillet, add in the Onions and saute them until the Onions are transparent, about 5 minutes. Add in the Garlic and cook until fragrant, about 3 minutes.
3	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
4	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.
5	Preheat the Oven to 375 degrees F with a rack in the middle.
6	Spray the baking dish with non-stick cooking spray.
7	Spread the mixture evenly into the baking dish,
8	Sprinkle the top with the remaining 3/4 cup of Cheese.
9	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.
10	Remove from the oven, spread the quartered Flour Tacos over the top and allow the dish to set uncovered for 5 minutes.
11	Just before serving, you can optionally sprinkle the top with raw chopped Onions, Shredded Lettuce, Salsa or any other Enchilada toppings your family likes..
SERVE	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.

EZ STUFFED BURRITO CASSEROLE

1	In a large stainless skillet over medium heat, brown and crumble the hamburger, about 10 minutes, drain off the fat and stir in the Burrito Seasoning stir in the Water and simmer, stirring often until most of the Water has boiled off. Set it aside in a large mixing bowl.
2	In the skillet, add in the Onions and saute them until the Onions are transparent, about 5 minutes. Add in the Garlic and cook until fragrant, about 3 minutes.
3	Stir the Onion mixture, 2 cups of Cheese and uncooked Rice into the Hamburger.
4	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.
5	Preheat the Oven to 375 degrees F with a rack in the middle.
6	Spray the baking dish with non-stick cooking spray.
7	Spread the mixture evenly into the baking dish,
8	Sprinkle the top with the remaining 3/4 cup of Cheese.
9	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.
10	Remove from the oven, spread the quartered Flour Tacos over the top and allow the dish to set uncovered for 5 minutes.
11	Just before serving, you can optionally sprinkle the top with raw chopped Onions, Shredded Lettuce, Salsa or any other Burrito toppings your family likes..
SERVE	Serve while hot. This thawed dish reheats in a microwave after freezing VERY well.