

Savory Beef Casserole



PREPARATION TIME
35 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
poppy seed rolls



You can save money by giving this casserole a tasty Southern-style twist. Instead of buying pie pastry, top the casserole with strips of homemade biscuit dough in a decorative lattice pattern.

SHOPPING LIST

- ground beef
- corn
- potatoes
- mushrooms
- carrots
- celery
- tomato soup
- pie pastry
- tomatoes

ON HAND

- onion
- garlic powder
- salt
- pepper

INGREDIENTS

- 1 pound ground beef
- 1 cup chopped onion
- 1 (14.5-ounce) can chopped tomatoes
- 1 (10-ounce) package frozen corn
- 3 potatoes, peeled, chopped
- 2 cups sliced mushrooms
- 1 1/4 cups chopped carrots
- 1 cup chopped celery
- 1 (10-ounce) can tomato soup
- 1 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon garlic powder
- 1 refrigerated pie pastry

SERVES **6**

COOK'N
Express

• If your casserole bubbles over during baking, immediately pour salt on the spill. After the oven is turned off and cools, you can wipe up the spill in a jiffy.

Make Ahead

You can prepare the meat and vegetables through step 2 up to 8 hours ahead. Refrigerate until ready to bake.

♦ VARIATION

For a Texan flair, add 3 tablespoons chopped green chiles to the beef mixture in step 2.

- 1** Preheat oven to 375°F. Cook beef and onion in a large deep skillet over medium heat until beef is browned and crumbly, about 10 minutes; drain.



- 2** Add undrained tomatoes, corn, potatoes, mushrooms, carrots and celery to skillet. Stir in tomato soup, water, salt, pepper and garlic powder; cover.

- 3** Cook mixture, stirring occasionally, until tender, about 20 minutes. Spoon into a large baking pan. Roll pastry into a rectangle on a lightly floured surface; cut into 1-inch wide strips.



- 4** Arrange pastry strips in a lattice pattern over beef mixture. Bake casserole until pastry is browned and filling is bubbly, about 20 minutes.