



Frugal -Cheeseburger Casserole



Serving: 8



Cook Time: 40 mins



Level: Easy



INGREDIENTS

- 2 cups uncooked shell pasta, cooked according to directions
- 1 lb ground beef (if using lean, add 2 tablespoons olive oil)
- 1 ½ cup chopped onion
- 2 cloves garlic, minced
- 1 tbsp flour
- ½ cup ketchup
- 2-15 oz cans diced tomatoes, undrained
- 1 tbsp yellow mustard
- ½ tsp black pepper
- 1 tsp salt
- 1 tbsp worcestershire sauce
- ½ cup chopped dill pickles, divided
- 2 cups cheddar cheese

PREPARATION

1. Preheat oven to 350 degrees. Prepare a 9 x 13 in casserole dish with cooking spray.
2. In a large pot, prepare the macaroni al dente according to the directions on the package. Drain well, return to pot, and set aside.
3. While preparing the macaroni, saute the ground beef and onion in a skillet until ground beef is fully cooked and onion is transparent. Stir in garlic and sprinkle flour over the beef. Allow to saute for 2 additional minutes, stirring frequently.
4. Stir in the ketchup, diced tomatoes, mustard, salt and pepper, and worcestershire sauce. Let simmer for about 5 minutes.
5. Combine the beef mixture and ¼ cup diced pickles to the cooked pasta. Transfer to casserole dish.

P R E P A R A T I O N (C O N T .)

6. Top with a layer of cheese.
7. Bake, covered, for 15 minutes at 350 degrees. If desired, remove cover and broil for about 3 minutes until cheese is bubbly.
8. Sprinkle with the remaining pickles and serve.