

Beef and Potatoes

Adapted from: **USDA MyPlate Recipes**

Description: The <u>Eating Smart Seasoning Mix</u> helps make this a quick and flavorful dinner of beef and potatoes. Try sweet potatoes or other types of potatoes for increased variety.

Ingredients:

- 1 pound ground beef (90% lean)
- 1 ⅓ cups water
- 7 medium potatoes, peeled and thinly sliced
- 12 Tablespoons <u>Eating Smart Seasoning Mix (% cup)</u>
- Salt (to taste, optional)

Directions:

- 1. Wash and peel the potatoes.
- 2. Collect, slice and measure all ingredients before starting to prepare the recipe.
- 3. Brown ground beef in a large skillet. Drain the fat.
- 4. Add water, potatoes, and seasoning mix. Stir to combine with the beef.
- 5. Bring to a boil, reduce heat to low, cover, and simmer for 20-30 minutes or until potatoes are tender.
- Uncover and cook until excess water is evaporated.
- 7. Taste; then add a small amount of salt, if needed.
- 8. Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Notes:

- Be creative! Add chopped, cooked vegetables or frozen vegetable such as onion, carrots, peas, green beans, or corn after simmering.
- Learn more about <u>potatoes</u>.

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