

Skillet Korean Beef

Thaw and saute the meat and sauce in skillet for 10 minutes, or until beef is cooked through. Mix 1 tsp cornstarch with 3 Tbsp water and swirl in to thicken sauce. Garnish with sliced green onions. Serve over rice with salad.

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Skillet Beef & Tortellini

Thaw completely and cook the pasta and sauce in skillet. Once tortellini are cooked, stir in the cream and top with shredded mozzarella cheese and cook until cheese melts. Serve with veggies.

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Cheesy Beef Nachos

Thaw completely, add tortilla chips to baking sheet, top with beef mixture and then shredded cheeses. Bake at 350 F for 15 minutes. Serve with fruit.

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Cincinnati Chili

Thaw and add contents of baggie to large skillet or Dutch oven. Bring to bubbling. Serve over spaghetti noodles with salad.

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Beef & Refried Bean Burritos

Thaw and reheat in skillet. Spoon into tortillas and top with cheese. Serve with veggies.

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