

## Slow Cooker Korean Beef

Thaw and slow cook on low for 8 hours. With 30 minutes left in cooking cycle, mix 1 tsp cornstarch with 3 Tbsp water and swirl in, to thicken sauce in last 30 minutes. Garnish with sliced green onions. Serve over rice with salad.

Date: \_\_\_\_\_



## Thai Beef Red Curry

Thaw and add all ingredients to a large saucepan and bring to bubbling, then stir in the canned coconut milk. Serve over rice with salad.

Date: \_\_\_\_\_



## Greek Beef Pita-chos

Thaw and reheat in skillet. Then assemble "pita-chos" with pita chips, warmed ground beef and shredded mozzarella cheese. Bake at 350 F for 10 minutes, or until cheese has melted. Serve with sliced red onion and cucumbers and side salad.

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## Skillet Nacho Dip

Thaw and reheat in skillet. Once warmed through, top with the cheddar cheese and avocado chunks and red bell pepper pieces. Serve with tortilla chips.

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## Ground Beef Gyros

Thaw and reheat in skillet. Once warmed, spoon into pita or naan bread. Serve with red onion and cucumber slices and tzatziki sauce.

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