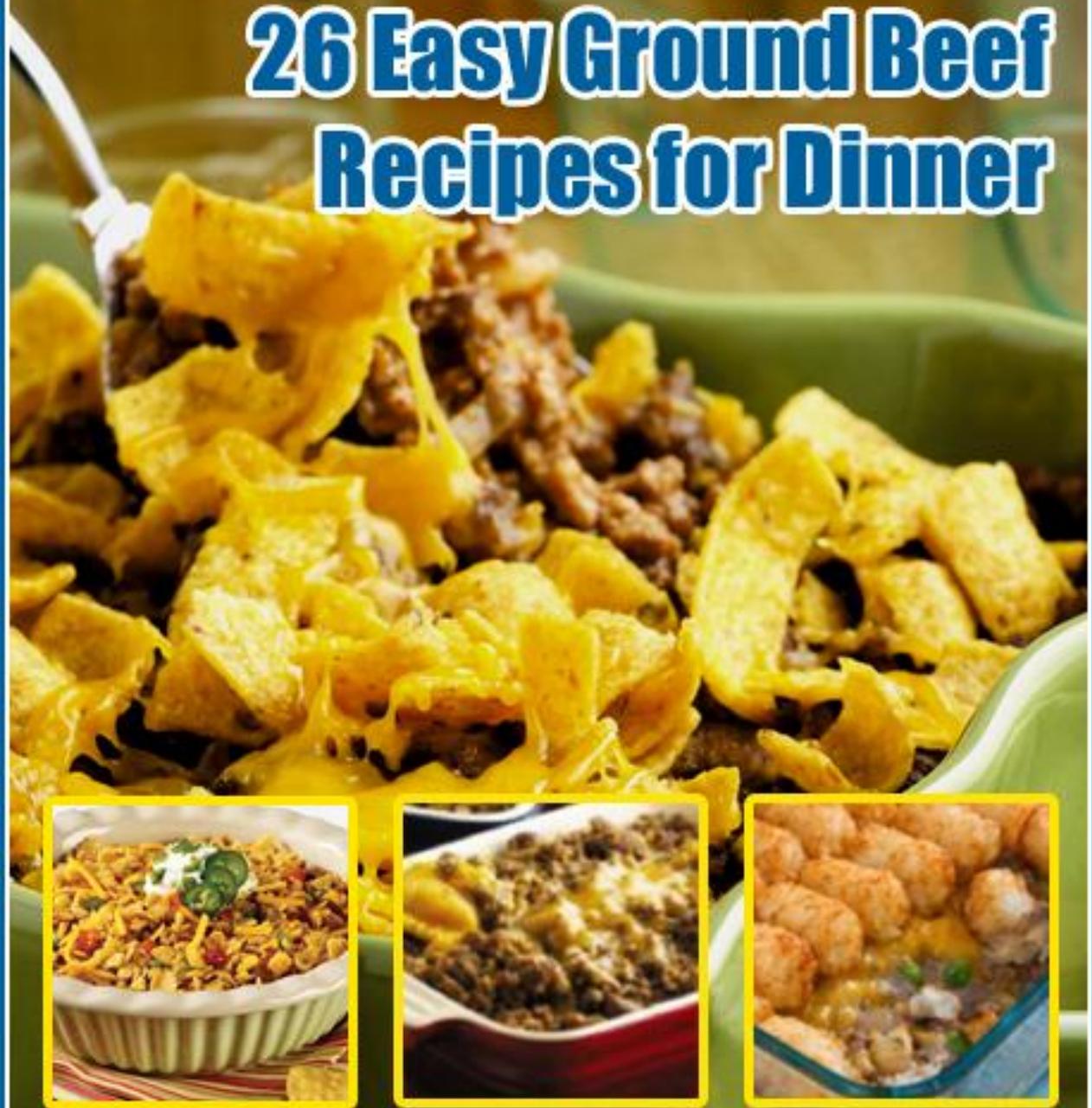


Frugal Recipes

26 Easy Ground Beef Recipes for Dinner



Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner

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Letter from the Editors

Dear Cooking Enthusiast:

It's a new year and the perfect time to re-evaluate your food budget. As we all continue to strive to cut costs in this struggling economy, having a great collection of easy frugal recipes on hand is key. There's one ingredient that's very universal to cook with and very budget friendly too - ground beef! With this collection of *Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner*, you are sure to find several options to please the palate, and your wallet.

There are so many ways to cook with ground beef, from casserole recipes, to pasta and potato dishes and even slow cooker recipes. In this 42-page collection find not only many pleasing frugal recipes, but several quick and easy recipes for dinner that can feed a whole family.

For more frugal recipes and easy ground beef recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy cooking great food on a budget!

Sincerely,

The Editors of RecipeLion

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Casserole Recipes with Ground Beef

Cowboy Casserole



Tater tots are always a hit, so why limit when you eat them? Make them for dinner with this Cowboy Casserole! Out of all the easy casserole recipes to choose from, none are quite as unique and delicious as this one!

Cooking Time: 1 hr

Ingredients

- 1 pound hamburger
- 1 medium onion, chopped
- 1 can (10.75-ounce) cream of mushroom soup
- 1 (10-ounce) package frozen peas
- garlic powder, to taste
- pepper, to taste
- 1 1/2 cups Cheddar cheese
- 1 pound bag tater tots

Instructions

1. Preheat oven to 325 degrees F.
2. Cook the hamburger with the onion in a skillet until the pink is gone.
3. Drain extra fat. Stir in the soup and peas.
4. Sprinkle generously with garlic powder and pepper.

5. Spray a casserole dish with cooking spray and spread the hamburger mixture over the bottom of the pan.
6. Toss the cheese with the frozen tater tots and spread over the casserole.
7. Bake for approximately one hour, until cheese is bubbly.

Almost-A-Meal Casserole

This aptly-named casserole really is almost a meal in itself. Just throw together a tossed salad - or get a bag o' salad - and you're all set. Easy peasy!

Serves: 8

Preparation Time: 15 min

Cooking Time: 1 hr 15 min

Ingredients

- 1 pound ground beef, browned and drained
- 1 medium onion, minced
- 1 16-ounce can diced tomatoes
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 2 potatoes, sliced
- 1/3 cup flour
- 10 ounces frozen corn
- 1 bell pepper, seeded and cut into strips
- 1 1/2 cups cheddar cheese, shredded

Instructions

1. Preheat oven to 375 degrees F.
2. In a bowl, combine browned and drained beef, onion, tomatoes with liquid, Worcestershire sauce and salt.
3. Spoon into a greased 3-quart casserole.
4. Layer the potatoes, flour, corn and green peppers on top.
5. Cover and bake for 45 minutes.
6. Sprinkle with the cheese and continue baking, uncovered, for 30 minutes longer.

Notes

This recipe is very good for preparing ahead of time. To reheat, place foil loosely over top and reheat in oven for about 20 minutes.

Ravioli Taco Bake

By: 101 Autumn Recipes, copyright Gooseberry Patch. Used with permission.



When you're on a budget and you have lots of mouths to feed cheap casserole recipes are ideal, even better - easy casserole recipes. So when I found this Ravioli Taco Bake I was in heaven. This dish is so simple and so good everyone will love it!

Serves: 6

Cooking Time: 40 min

Ingredients

- 1 1/2 pounds ground beef
- 1 1/4 ounces package of taco seasoning mix
- 3/4 cup water
- 1 can (40-ounce) meat-filled ravioli with sauce
- 8 ounces package shredded cheddar cheese
- sliced black olives (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef in a large skillet over medium heat; drain.
3. Stir in seasoning mix and water. Reduce heat; simmer for 8 to 10 minutes.

4. Place ravioli in a lightly greased 13"x9" baking pan; spoon beef mixture over top. Sprinkle with cheese.
5. Bake, uncovered, at 350 degrees F for 25 to 30 minutes, until cheese is melted and bubbly.
6. If desired, sprinkle with olives before serving.

Barbeque Beef Casserole

By: FoodOnTheTable.com



The Barbeque Beef Casserole is a creative take on a tried and true classic. Easy to make and easy on the wallet, this ground beef casserole recipe has a golden cornbread crust that compliments the tangy barbeque sauce--perfect to satisfy both savory and sweet taste buds.

Serves: 4 people

Preparation Time: 10 min

Cooking Time: 30 min

Ingredients

- 1 1/2 pounds ground beef
- 1 large onion, diced
- 1 green bell pepper, seeded and diced
- 1 cup whole kernel corn, drained
- 1/2 cup barbeque sauce
- 1 cup canned diced tomatoes, drained
- 2 (8.5-ounce) package cornbread mix

Instructions

1. Preheat the oven to 400 degrees F.
2. Crumble the ground beef into a large skillet over medium-high heat. Cook until evenly browned. Add the onion, bell pepper, corn and tomatoes. Cook and stir until vegetables are tender. Drain excess grease, and stir in the barbeque sauce.

3. Spread the beef mixture over the bottom of a baking dish.
4. Prepare the cornbread batter mixes according to package directions. Spread the batter over the top of the beef mixture.
5. Bake for 20 to 25 minutes in the preheated oven, until the top is golden brown and a knife inserted into the center of the cornbread layer comes out clean.

Nutritional Information

Amount per serving

Calories: 559
Total Fat: 32g
Saturated Fat: 12g
Cholesterol: 150mg
Sodium: 911mg
Carbohydrate: 20g
Dietary Fiber: 3g
Sugars: 11g
Protein: 45g
Vitamin A: 4%
Vitamin C: 69%
Calcium: 7%
Iron: 26%
Potassium: 745mg

Mexicalli Pie

By: 101 Home-style Recipes, copyright Gooseberry Patch. Used with permission.



Spice up your week with easy casserole recipes, like this Mexicalli Pie. For Mexican recipes it sure is simple and the perfect quick dish to make for the whole family. Enjoy this yummy budget friendly dish today!

Serves: 6

Cooking Time: 30 min

Ingredients

- 1 pound ground beef
- 1/2 cup onion, chopped
- 1/2 cup green pepper, chopped
- 1 1/2 cups frozen corn, thawed and drained
- 1 cup chunky-style zesty salsa
- 3/4 cup shredded sharp or Mexican-style Cheddar cheese
- 1/8 teaspoon pepper
- 1 cup corn chips, crushed
- sour cream, sliced jalapeño peppers, diced tomato (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Brown beef, onion and pepper in a skillet; drain. Add corn, salsa, cheddar cheese and pepper.

3. Place beef mixture in a lightly greased 10" pie plate; top with crushed chips.
4. Bake at 350 degrees F for 30 minutes. Let cool for 10 minutes; garnish as desired.

Poor Man Husband Casserole

Whenever my husband is responsible for dinner, he always makes what he calls his Poor Man Husband Casserole. He invented the dish by taking whatever was in the fridge that day and, lucky him, created a delicious casserole recipe.

Ingredients

- 1 pound ground beef
- garlic to taste
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cans (8-ounces) tomato sauce
- 8 ounces egg noodles
- 8 ounces sour cream
- 8 ounces cream cheese
- 1 1/2 cups Cheddar cheese, shredded

Instructions

1. Preheat oven to 350 degrees F.
2. Cook and drain ground beef.
3. Mix beef with garlic, salt, sugar and tomato sauce. Cover and simmer for 15 minutes.
4. Cook and drain egg noodles.
5. Mix sour cream and cream cheese together in a small bowl.
6. Layer, in order twice - noodles, sour cream mixture, meat. Sprinkle Cheddar cheese on top.
7. Bake for 20 minutes.

Amish-Inspired Beefy Casserole

This recipe wins among easy ground beef casserole recipes, it's easy directions and few ingredients brings the simplicity of the Amish to the forefront. This Amish-inspired Beefy Casserole Pie is hands down simple and so tasty it's dangerous.

Ingredients

- 1 pound ground beef
- 1 small package cream cheese
- 1 can mushroom soup
- 1 cup canned corn with pimento
- 1 package refrigerated biscuits

Instructions

1. Brown ground beef in skillet; drain.
2. Preheat oven to 350 degrees F.
3. Mix cream cheese, soup and corn in a separate bowl.
4. Pour into two quart casserole dish. Add beef.
5. Top with biscuits. Bake at 350 degrees F for about 20 minutes.

Beef and Hash Brown Bake

Are you a meat and potatoes person? Me too! That is why I just love this hash brown casserole recipe. It is loaded with protein, carbs, and veggies!

Cooking Time: 45 min

Ingredients

- 4 cups frozen hash browns
- 3 tablespoons vegetable oil
- 1/8 teaspoon pepper
- 1 pound ground beef
- 1 cup water
- 1 3/4 ounces gravy mix
- 1/2 teaspoon garlic salt
- 1 cup shredded cheddar
- 1 can fried onions
- 10 ounces frozen mixed vegetables

Instructions

1. Pre-heat oven to 400 degrees F.
2. Combine hash browns, oil, and pepper in a 9x13 inch casserole dish. Press around bottom and sides.
3. Bake at 400 degrees for 15 minutes.
4. Brown beef; drain.
5. Stir in gravy, water, and garlic salt; boil.
6. Add mixed veggies; reduce heat, cook 10 minutes.
7. Stir in 1/2 cup cheese and 1/2 can onions.
8. Place in potato shell.
9. Reduce oven heat to 350 degrees F.
10. Bake uncovered in oven at 350 degrees for 15 minutes.

11. Sprinkle with remaining cheese and onion.
12. Bake 5 more minutes.

Easy Hamburger Casserole

This Easy Hamburger Casserole is exactly what it sounds like easy! With just four ingredients you can create a well-rounded and delicious meal. It's a casserole recipe that has quickly become family favorite.

Serves: 4

Preparation Time: 1 min

Cooking Time: 1 hr

Ingredients

- 2 cans cream of mushroom soup
- 2 cans vegetarian vegetable soup
- 1 pound hamburger
- 1 bag egg noodles

Instructions

1. Preheat oven to 350 degrees F.
2. Brown hamburger and drain grease.
3. Combine soups in large bowl. Cook noodles.
4. In large dish layer the soup mixture, hamburger, and noodles, starting with the noodles on the bottom.
5. If preparing and serving immediately, put in oven at 350 degrees F for approx. 25- 30 minutes. Or microwave for 10 minutes.
6. If preparing ahead of time, store in refrigerator until ready to cook. Cook at 350 degrees for 1 hour, check with knife to see if casserole has heated through.
7. Can be frozen and cooked at later date also for quick meals. Times depend on size of dish used and thickness of casserole.

Easy Ground Beef Recipes

Cheeseburger Macaroni

Give your macaroni and cheese recipe a real shake up with some tomato sauce and hamburger! This recipe for Cheeseburger Macaroni is to die for, it's the best combo of Italian and comfort food classics. Plus it's easy!

Serves: 6

Ingredients

- 1 1/2 pounds lean ground beef
- 1 cup chopped onion
- 26 1/2 ounces jar Spaghetti Sauce
- 1 cup water
- 1 1/2 cups uncooked large elbow macaroni
- 1 cup shredded Cheddar cheese

Instructions

1. Brown meat and onion over medium-high heat in skillet; drain.
2. Season with salt and pepper; if desired. Add spaghetti sauce and water; bring to boil. Stir in macaroni.
3. Cover and simmer 8 to 10 minutes, or until pasta is tender.
4. Stir in cheese. Garnish with sliced green onions, if desired.

Beef Mexican Pie

By: Kristy from Mommy Hates Cooking



Take your Mexican casserole recipes to a whole new level with this awesome Mexican Pie. It's budget and family friendly, simple and quick to make. A perfect weeknight meal.

Cooking Time: 20 min

Ingredients

- 1 pound ground beef, browned
- 1 packet of taco seasoning
- 1 can (15-ounce) corn, drained
- 1 can (8-ounce) tomato sauce
- shredded Mexican style 4 cheese blend (as needed)
- flour tortillas

Instructions

1. Preheat oven to 375 degrees F.
2. Cook and drain the ground beef, then add the seasoning as instructed on the package.
3. Spray a 9 inch pie pan with non-stick cooking spray then pour the beef on the bottom.
4. Next, top the beef with the canned corn, and pour the tomato sauce over the corn, evenly spreading it out.
5. Using the flour tortillas, cut them into long, narrow slices and place them lengthwise across the top of the dish, then repeat the same going in the opposite direction. The final result should look like a grid.

6. Lastly, top the tortillas with shredded cheese and bake in the oven. Bake for 15-20 minutes or until the cheese is nicely melted.

Impossibly Easy Cheeseburger Pie

By: Betty Crocker: Bisquick to the Rescue from Wiley Publishing, Inc.



Everyone at the table will love you for throwing together a quick, Gluten Free Impossibly Easy Cheeseburger Pie for dinner! This hamburger stuffer is a whole lot of messy pie fun that you can enhance with ketchup, BBQ sauce or salsa!

Serves: 6

Preparation Time: 15 min

Cooking Time: 30 min

Ingredients

- 1 pound lean (at least 80%) ground beef
- 1 (1/2 cup) medium onion, chopped
- 1/2 teaspoon salt
- pinch of pepper
- 1 cup (4 ounce) shredded Cheddar cheese
- 1/2 cup Bisquick Gluten Free mix
- 1 cup milk
- 3 eggs

Instructions

1. Preheat oven to 400 degrees F. Spray 9-inch glass pie plate with cooking spray.

2. In 10-inch skillet, cook beef and onion over medium-high heat, stirring frequently, until beef is thoroughly cooked; drain. Stir in salt and pepper. Spread in pie plate; sprinkle with cheese.
3. In medium bowl, stir Bisquick mix, milk and eggs with whisk or fork until blended. Pour into pie plate.
4. Bake 25 to 30 minutes or until knife inserted in center comes out clean.

Notes

Serve with ketchup, barbecue sauce or salsa for an easy punch of flavor.

Amish Six Layer Dinner

Make an old-fashioned casserole with six layers of delicious flavor with this simple casserole recipe. This is one of the best easy casserole recipes out there. Treat friends and family to this great casserole recipe.

Cooking Time: 2 hr

Ingredients

- 2 cups raw hamburger
- 2 cups raw potatoes, sliced
- 2 cups celery, chopped
- 1/2 cup onions, diced
- 2 teaspoons salt or less
- 1/4 teaspoon pepper
- 1 cup green pepper, diced
- 2 cups canned tomatoes
- 1 medium onion, thinly sliced (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Grease a casserole dish. Sprinkle each layer with salt and pepper before adding the next layer.
3. Place potatoes in the bottom of the casserole. Add the layer of celery. Add the layer of hamburger. Add the layer of onions. Add the green pepper. Pour the tomatoes over the mixture.
4. Bake for 2 hours at 350 degrees F.

BBQ Potato Cheese Meatloaf

Unorthodox meatloaf recipes are becoming all the rage, and we think that this is one of the best of the bunch. This dish combines the Southern flavor of BBQ with a traditional meatloaf, and the resulting flavor is unforgettable!

Serves: 8

Cooking Time: 1 hr

Ingredients

- 2 pounds ground beef
- 4 slices bread; crumbled
- 2 cups baked beans
- 2 eggs; or substitute
- 1 cup BBQ sauce
- 1/4 cup mustard
- 1/4 cup ketchup
- 2 cups mashed potatoes
- 1 cup cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Mash up the baked beans.
3. Mix everything together except the potatoes and the cheese. Add more liquid or bread as needed to reach desired consistency.
4. Press mixture into the bottom and around sides of two 9x5-inch loaf pans, leaving a large trough in the center.
5. Reserve about 1-1/2 cups of mixture to cover top with.
6. Fill troughs of each meatloaf with mashed potatoes.
7. Cut cheese into cubes, or grate, and put this on top of the potatoes.
8. Cover potatoes and cheese with reserved meat mixture.
9. Bake for 1 hour at 350 degrees F.

Poor Man Texas Hash

Poor Man Texas Hash is a great casserole recipe for a family on a budget. Easy to make this will have your cowboys at home shoveling up fork full after fork full. Grab the reins of your kitchen and enjoy.

Cooking Time: 1 hr

Ingredients

- 1 pound ground beef
- 1 small onion, diced
- 1 small green pepper, diced
- 1 can (14-ounces) diced tomato (not drained)
- 1/2 cup uncooked instant rice
- 1/4 cup water
- 2 tablespoons chili powder
- 1 teaspoon salt
- 1/8 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef with onion and green pepper. Drain.
3. Place meat mixture with rest of ingredients in a small casserole. Mix well.
4. Cover and bake for 1 hour. Easy and very tasty!

Poor Man's Asian Beef and Noodles

No need to break the bank to enjoy delicious Asian cuisine. This recipe for Poor Man's Asian Beef and Noodles uses ground beef and instant ramen noodles for an authentic-tasting dish that you can make for just a few bucks!

Serves: 4

Ingredients

- 1 1/4 pounds ground beef
- 2 packages (3-ounces) Oriental-flavor instant ramen noodles
- 2 cups frozen vegetable mixture
- 1/4 teaspoon ground ginger
- 2 tablespoons green onion, thinly sliced

Instructions

1. In large skillet, brown ground beef over medium heat 8 to 10 minutes or until no longer pink, breaking up into 3/4 inch crumbles. Remove with slotted spoon; pour off drippings.
2. Season beef with one seasoning packet from noodles; set aside.
3. In same skillet, combine 2 cups water, noodles (broken into several pieces), vegetables, ginger, and remaining seasoning packet. Bring to boil; reduce heat. Cover and simmer 3 minutes or until noodles are tender, stirring occasionally.
4. Return beef to skillet; heat through. Stir in green onion before serving.

Hamburger Crunch

By: From 101 Autumn Recipes, copyright Gooseberry Patch



Looking for cheap casserole recipes that aren't cheap on taste? I've got the perfect one, this Hamburger Crunch is absolutely fantastic. It's in the name, with every crunchy bite your taste buds will fall in love.

Serves: 6

Cooking Time: 30 min

Ingredients

- 2 pounds ground beef
- 1 tablespoon onion, minced
- 2 cans (10 3/4-ounce) tomato soup
- 1 teaspoon chili powder
- 4 cups corn chips
- 8 ounces package shredded Cheddar cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef and onion together in a large skillet over medium heat; drain.
3. Stir in soup and chili powder. Spread in an ungreased 13"x9" baking pan; top with corn chips.

4. Bake, uncovered, at 350 degrees F for 20 to 25 minutes.
5. Remove from oven; sprinkle with cheese. Bake for an additional 5 minutes, until cheese melts.

Budget Friendly One Pot Chili

This Budget Friendly One Pot Chili may be inexpensive to make, but that doesn't mean you have to sacrifice flavor. This one pot dinner can be ready in about an hour, so it's perfect for last minute meals or quick lunches.

Ingredients

- 2 pounds chuck, coarsely ground
- 1 can (about 3 ounces) tomato sauce
- 1 can (about 14.5 ounces) beef broth
- 1 cup onion, chopped
- 4 tablespoons chili powder
- 2 tablespoons cumin
- 2 tablespoons seasoning from stew seasoning packet
- 1 teaspoon brown sugar

Instructions

1. In a large pot, brown meat and drain the fat.
2. Add tomato sauce, beef broth, onion, chili powder, cumin, seasoning mix, and brown sugar. Simmer for 45 minutes.

20 Minute Sloppy Joes

Looking to feed your whole family with a homemade meal but short on time? Try our 20-Minute Sloppy Joe recipe. This recipe is just as easy as using canned sloppy Joe sauce and it's even more delicious.

Serves: 4

Cooking Time: 20 min

Ingredients

- 1 pound ground beef, crumbled
- 1 tablespoon chili powder
- 1 green bell pepper, finely chopped
- 1/3 cup seasoned rice vinegar
- 14 ounces can stewed tomatoes with Mexican seasonings
- 4 hamburger buns, toasted
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Heat a 10-inch skillet over medium/high heat. Add beef, chili powder, bell pepper, salt and pepper. Brown meat; drain fat.
2. Stir in tomatoes and vinegar; cook until thickened, about 8 minutes.
3. Spoon mixture onto buns and serve immediately.

Army SOS Creamed Ground Beef

The veterans in your family will appreciate this traditional recipe for Army SOS Creamed Ground Beef. If you're looking for easy recipes for ground beef, this army staple couldn't be simpler. Enjoy on toast, over noodles, or any variety of ways!

Serves: 6

Ingredients

- 1 1/2 pounds ground beef
- 1/2 cup flour
- 2 tablespoons beef-flavored instant bouillon
- 3/4 cup non-fat dry milk
- 3 cups warm water
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- pepper, to taste

Instructions

1. Brown beef in its own fat in skillet. Drain excess fat.
2. Add flour, pepper, salt, and bouillon to beef. Mix thoroughly and cook about 5 minutes or until flour is absorbed.
3. Reconstitute milk with water and add to beef mixture. Add Worcestershire sauce.
4. Heat to a simmer, stirring frequently until thickened. Serve over toast, hash browns, biscuits, etc.

Ground Beef Slow Cooker Recipes

Ground Beef, Rice and Cabbage Hot Pot

When I visit my aunt, she always makes me this ground beef recipe. I get protein, carbohydrates, and vegetables in this meal! This meal is very substantial and you will definitely be full!

Cooking Time: 6 hr

Ingredients

- 1 pound ground beef
- 1 cup finely chopped onion
- 2 garlic cloves, minced
- 6 cups chicken broth
- 1/2 cup ketchup
- 3 cups finely chopped or shredded cabbage
- 1 cup long-grain white rice
- 1 1/2 cups frozen corn kernels
- 2 carrots, peeled and sliced
- 2 teaspoons dried thyme
- 1 bay leaf
- 1/4 teaspoon black pepper
- salt to taste

Instructions

1. In large skillet, brown ground beef and onion, until meat is brown and onion is tender, stirring frequently. Drain.
2. Transfer meat mixture to slow cooker.
3. Add all remaining ingredients. Stir to mix well.
4. Cover and cook on low setting 5-1/2 to 6 hours. Remove bay leaf.

Slow Cooker Beef Spaghetti



Nothing is easier than setting everything in your slow cooker before work, then coming home and having almost nothing to do to make dinner! This spaghetti recipe is so easy, anyone can make it. Just throw together a tossed salad and you have a complete, easy meal.

Ingredients

- 1 1/2 pounds ground beef
- 14 ounces tomato sauce
- 1 packet of meat sauce mix (one brand example, Knorr Fix Schmorbraten)
- salt, to taste
- oregano, to taste
- 1 cup chopped onion (optional)
- 1 cup celery (optional)
- 1/2 cup mushrooms (optional)

Instructions

1. Heat slow cooker on low as you brown beef in skillet.
2. Drain beef well and add to slow cooker .
3. Sauté onions, celery and mushrooms and add to ground beef.
4. Stir in tomato sauce.
5. Add package of meat sauce mix and stir in spices.

6. Let cook on low all day, like 8 to 10 hours.
7. Add uncooked spaghetti one hour before serving or cook spaghetti separately and add as desired.

Slow Cooker Taco Casserole

This tasty casserole tastes just like a baked taco. Cook this all-day while you work, relax on the couch or run errands - the slow cooker does all the work for you.

Cooking Time: 8 hr

Ingredients

- 1 pound ground beef or turkey
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1/2 cup green pepper, chopped
- 2 drops Tabasco sauce
- 15 ounces can tomato sauce
- 1 teaspoon chili powder
- 1 cup frozen corn
- 2 (16 oz.) cans chili with beans
- 3/4 pound grated cheese
- Nacho cheese tortilla chips

Instructions

1. Brown ground meat and drain. Add onion, garlic, and pepper and cook until transparent. Add remaining Tabasco, tomato sauce, and chili powder.
2. Grease slow cooker and layer in 5 layers, beginning with meat mixture and nacho cheese tortilla chips, then the corn, chili, and grated cheese.
3. Cover and cook 6 to 8 hours on low.

Slow Cooker Ground Beef Stroganoff

Beef stroganoff might seem like it would be a costly meal, but it's not when you make this budget-friendly version with ground beef. Best of all, it's really easy, too - use your handy Slow cooker and you're off to the races!

Serves: 8

Preparation Time: 15 min

Cooking Time: 7 min

Ingredients

- 2 pounds ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 small can sliced mushrooms, drained
- 2 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1 cup beef bouillon
- 3 tablespoons tomato paste
- 1 1/2 cups sour cream
- 4 tablespoons flour

Instructions

1. Mix sour cream and flour and set aside.
2. Brown ground beef in large skillet; add onions, garlic and mushrooms and sauté until onion is golden brown.
3. Place beef mixture in Crock-Pot and stir in salt, pepper, bouillon, tomato paste, and sour cream-flour mixture.
4. Cover and cook on low for 6-8 hours.
5. Serve over hot buttered noodles or rice.

Poor Man's Beef Barbeque

Ground beef slow cooker recipes are just about the easiest and cheapest meals you can make. Try this Poor Man's Beef Barbecue for a budget-friendly way to enjoy the tangy flavor of barbecued beef. Let it simmer for an easy dinner!

Cooking Time: 8 hr

Ingredients

- 3 pounds ground beef, lean
- 1 large onion, chopped
- 2 cloves garlic, minced
- 5 celery ribs, finely chopped
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1 tablespoon cider vinegar
- 2 tablespoons prepared mustard
- 1/4 cup brown sugar
- 1 tablespoon mustard seed
- 3 1/2 cups catsup

Instructions

1. Brown meat in slow cooker or skillet on top of range on medium heat. Remove excess grease.
2. Transfer cooking pot to heating base or transfer meat to slow cooker. Add all remaining ingredients, stirring well to blend.
3. Cover and cook at low setting for 6-8 hours. Serve on buns or over hot dogs for chili dogs.

Slow Cooker Hamburger Casserole

Two of the most convenient types of cooking are combined in one, casserole and slow cooker. It's a dream world for those making easy casserole recipes. Make up this Slow Cooker Hamburger Casserole and make life simple.

Ingredients

- 2 large potatoes, sliced
- 2 or 3 medium carrots, sliced
- 1 can peas
- 2 medium onion, sliced
- salt & pepper to taste
- 2 stalks celery, sliced
- 1 1/2 pounds ground beef
- 1 can tomato soup
- 1/2 can water

Instructions

1. Brown ground beef, drain.
2. Add potatoes, carrots, onion, celery and peas to slow cooker.
3. Cover with water and tomato soup.
4. Add the beef and spices and mix together.
5. Cook on High for 3 hours, stirring occasionally.

Notes

Sprinkle top with cheddar cheese for an extra tasty flavor!

Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner

Free eCookbook from www.RecipeLion.com

Included in this eCookbook

- Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner, including:
 - Cowboy Casserole
 - Ravioli Taco Bake
 - Poor Man Husband Casserole
 - Slow Cooker Beef Spaghetti

and more!