

# **Beef Crumbles**

#### What is it?:

Seasoned beef crumbles are pieces of ground beef cooked in their own juices and then canned. It is pre-cooked, just reheat before you eat it.

Canned beef
crumbles are a great
source of protein to
keep your body
healthy and your
muscles strong.

## 6 Easy Ways to Use Beef Crumbles:

- 1. Mix with tomato sauce and use on top of whole wheat pasta.
- 2. Stir-fry with fresh or frozen vegetables and serve over brown rice.
- 3. Use as a filling for tacos, burritos, quesadillas or fajitas.
- 4. Layer it into lasagna to create a hearty dish.
- 5. Use canned beef crumbles instead of freshly ground beef, pork, chicken or turkey in any recipe.

### Don't judge a food by its can:

Simply drain off the extra juices and your beef crumbles are ready to be used.



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COMFORT CREE

## Creamy Pasta with Tomatoes, Beans, and Beef Crumbles

Servings: 8 Serving size: 1 cup

### **Ingredients**

- ½ box (7-8 ounces) whole wheat pasta
- 1 tablespoon unsalted butter
- 1 teaspoon garlic powder
- 1 tablespoon chili powder
- ½ teaspoon black pepper
- ¼ teaspoon salt
- 1 (10 oz) can of beef crumbles, drained and rinsed
- 2 tablespoons flour
- 1 (15 ounce) can diced tomatoes, no salt added, drained
- 1¼ cups fat free milk
- 1 (6 ounce) container plain non fat yogurt
- 1 cup reduced fat shredded cheddar cheese

#### **Directions**

- Cook pasta according to package directions.
- 2. Set aside.
- 3. Melt butter in large saucepan. Add garlic powder, chili powder, black pepper, salt, beef and flour. Cook and stir for 1-2 minutes, until golden brown.
- 4.Add tomatoes, milk, yogurt, and cooked pasta. Cook for4-5 minutes, stirring often.
- 5. Mix in cheese and stir until melted. Remove from heat and serve.

Nutrition Fa	ıcts
6 servings per container	
Serving size	1 cu
Amount per serving	
Calories	250
% Da	ily Value
Total Fat 6g	89
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	79
Sodium 410mg	189
Total Carbohydrate 36g	139
Dietary Fiber 4g	149
Total Sugars 8g	
Includes 0g Added Sugars	09
Protein 16g	
Vitamin D 1mcg	69
Calcium 210mg	159
Iron 2mg	109
Potassium 131mg	20

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider.

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Servings: 8 Serving size: 1 cup

### Ingredients

- ½ box (7-8 ounces) whole wheat pasta
- 1 tablespoon unsalted butter
- 1 teaspoon garlic powder
- 1 tablespoon chili powder
- ½ teaspoon black pepper
- 1/4 teaspoon salt
- 1 (10 oz) can of beef crumbles, drained and rinsed
- · 2 tablespoons flour
- 1 (15 ounce) can diced tomatoes, no salt added, drained
- 1¼ cups fat free milk
- 1 (6 ounce) container plain non fat yogurt
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<b>Nutrition Fa</b>	acts
6 servings per container Serving size	1 cup
Amount per serving Calories	250
% Da	aily Value
Total Fat 6g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 410mg	18%
Total Carbohydrate 36g	13%
Dietary Fiber 4g	14%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 16g	
	000
Vitamin D 1mcg	6%
Calcium 210mg	15%
Iron 2mg Potassium 131mg	10%

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