

Homemade Lasagna Hamburger Helper Recipe

1 lb ground beef (SENCA will provide the ground beef)

2 3/4 cups hot water

Egg noodles-in jar

Can diced tomatoes

Packet of dried milk powder-in jar

Packet for sauce-in jar

1/2 cup mozzarella cheese, shredded

Grated parmesan cheese

Brown ground beef in a large skillet; drain. Add 2 3/4 cups hot water, egg noodles, tomatoes, packet of dried milk and packet of sauce mix. Bring to a boil. Cover and simmer on low for about 12 minutes, stirring occasionally, until egg noodles are tender. In the last few minutes of cook time, stir in the cheese; cover the pot again for the final few minutes of cook time. When the egg noodles are tender and the cheese is melted, turn off heat and uncover. Sprinkle parmesan cheese over top. Let mixture stand, uncovered, about 5 minutes. It will continue to thicken as it stands.

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