

Luke House Casserole

(Suggested Recipe)

Ingredients:

- 1 - 16 oz. package elbow macaroni
- 3 to 4 lbs. of ground beef
- 2 c. chopped onion
- 2 28 oz. cans petite diced tomatoes
- 2 6 oz. cans tomato paste
- 2 teaspoons each: salt & pepper
- 2 tablespoons brown sugar

Vegetables (frozen or fresh) *suggestions: corn, mixed vegetables, carrots, green beans, green peppers, etc*

Directions:

1. Brown and drain the ground beef along with the chopped onion.
2. Meanwhile, cook and drain the macaroni according to package instructions and set aside.
3. Add the diced tomatoes (w/liquid), tomato paste, salt, pepper, and brown sugar to the ground beef and stir. Add vegetables of choice. Simmer 15-20 minutes.
4. Add cooked macaroni. Casserole will be reheated before serving at Luke House.

Serves 15-20