



# Fun, Nutritious Family Favorite

## All-American Cheeseburger

## Bake

**Ingredients:** 

10 servings, 1 biscuit each



1 pound lean ground beef

<sup>1</sup>/<sub>2</sub> cup chopped onion

1 can (10.75 ounces) tomato soup, undiluted

2 tablespoons ketchup

1 tablespoon mustard

2 tablespoons pickle relish

<sup>1</sup>⁄<sub>4</sub> teaspoon ground pepper

4 slices low-fat American cheese

1 can refrigerated biscuits (7.5 ounces - 10

biscuits. Use one with no trans fats.)

## Directions:

Remember to wash your hands!

- 1. Preheat oven to 400 degrees F.
- 2. In large skillet, brown ground beef and onion on medium-high heat; drain well.
- 3. Add tomato soup, ketchup, mustard, relish, and pepper. Let mixture simmer on low heat for about 10 minutes.
- 4. Lightly coat 9-inch baking dish with non-stick cooking spray.
- 5. Spread meat mixture evenly in baking dish.
- 6. Place slices of American cheese on top of the meat.
- 7. Place biscuits on top of the cheese (you may need to gently stretch biscuits to cover beef and cheese layers).
- 8. Bake casserole for about 11 to 12 minutes. If biscuits brown too quickly, cover with foil midway through baking.

### **Nutrition Facts:**

One biscuit each serving size, 170 calories, 60 calories from fat, 7 g total fat, 2.5 g saturated fat, 1.5 g trans fat, 580 g sodium, 15 g carbohydrates, 1 g fiber, 7 g sugar, 12 g protein, 10% calcium, 8% iron

Recipe from Kids-a-Cookin'

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