

2 – 8” x 8” Tins

BEEFY RICE-A-RONI CASSEROLE

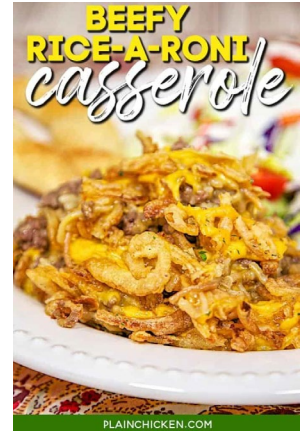
Yield: 6 people

Prep Time 15 mins

Cook Time 25 mins

Total Time 40 mins

Beefy Rice-A-Roni Casserole Recipe - easy weeknight meal with only 5 ingredients! Ground beef, Beef Rice-A-Roni, cream of chicken soup, cheddar cheese, and fried onions. Can make ahead and freeze for later!



INGREDIENTS:

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|---|--|
| <ul style="list-style-type: none">• 1 lb lean ground beef• 1 (6.8-oz) box Beef Rice-A-Roni• 1 (10.5-oz) can cream of chicken soup | <ul style="list-style-type: none">• 1 cup shredded cheddar cheese• 1 (6-oz) container French fried onions |
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INSTRUCTIONS:

- Lightly spray two 8x8-inch tins with cooking spray.
- Prepare Rice-A-Roni according to package directions.
- While rice is cooking, cook ground beef in a skillet. Drain fat.
- In a mixing bowl, combine cooked beef, prepared rice, and soup. Spread into prepared pan. Top rice mixture with cheese and French fried onions.

FREEZING:

- Cool completely and then cover with saran wrap or aluminum foil (we prefer aluminum foil). **Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap.** This will protect your dish from freezer burn and prolong its freezer life.
- Then, cover with foil cover. Make sure label sticks to cover.
- Freeze for up to six months.

FREEZING INSTRUCTIONS FOR PREPARED MEALS:

- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.