

Frugal Recipes:

26
Easy

Ground Beef Recipes for Dinner



RECIPE  **LION**

Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner

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Dear Cooking Enthusiast:

It's the perfect time to re-evaluate your food budget. As we all strive to cut costs and make life more affordable, having a great collection of easy frugal recipes on hand is key. There's one ingredient that's very universal to cook with and very budget-friendly, too - ground beef! With this collection of *Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner*, you are sure to find several options to please your palate and your wallet.

There are so many ways to cook with ground beef, from casserole recipes, to pasta and potato dishes, and even slow cooker recipes. In this extensive collection, find not only many pleasing frugal recipes, but also several quick and easy recipes for dinner that can feed a whole family.

For more frugal recipes and easy ground beef recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy cooking great food on a budget!

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com/>

RecipeChatter.com

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Casserole Recipes with Ground Beef

Cowboy Casserole

By: [101 Autumn Recipes, copyright Gooseberry Patch. Used with permission.](#)

Tater tots are always a hit, so why limit when you eat them? Make them for dinner with this Cowboy Casserole! Out of all the easy casserole recipes to choose from, none are quite as unique and delicious as this one! It's a classic cowboy recipe, so you can be sure that it's hearty and budget-friendly. It's the perfect weeknight dinner for a busy family. This is one of the best no-stress casserole recipes with ground beef of all time!



Ingredients:

- 1 pound hamburger
- 1 medium onion, chopped
- 1 (10.75-ounce) can cream of mushroom soup
- 1 (10-ounce) package frozen peas
- Garlic powder, to taste
- Pepper, to taste
- 1 ½ cups Cheddar cheese
- 1 pound bag tater tots

Instructions:

1. Preheat oven to 325 degrees F.
2. Cook the hamburger with the onion in a skillet until the pink is gone.
3. Drain extra fat. Stir in the soup and peas. Sprinkle generously with garlic powder and pepper.
4. Spray a casserole dish with cooking spray and spread the hamburger mixture over the bottom of the pan.
5. Toss the cheese with the frozen tater tots and spread over the casserole.
6. Bake for approximately one hour, until cheese is bubbly.

No Fuss Layered Cowboy Casserole

By: [Amanda Formaro from Amanda's Cookin'](#)

Giddy up cowboy and cowgirls, and put your slow cooker to work. No Fuss Layered Cowboy Casserole is made in the slow cooker so all of the flavors can blend together into one honky-tonk recipe for cowboy casserole. Slow cooker recipes like this one make us love our slow cookers more than our stoves. Made with ground beef, potatoes, and beans, it's a hearty dish that you'll love.



Ingredients:

- 1 onion, chopped
- 1 ½ pounds ground chuck, browned and drained
- 6 medium potatoes, sliced
- 1 can red beans
- 1 can tomatoes mixed with 2 tablespoons flour, or 1 can tomato soup
- Salt, pepper, and garlic to taste

Instructions:

1. Put chopped onion in the bottom of the slow cooker. Layer with browned ground beef, sliced potatoes, and beans. Spread tomatoes or soup over all. Sprinkle with seasonings as desired.
2. Cover and cook on LOW for 7 to 9 hours.

Ravioli Taco Bake

By: [101 Autumn Recipes](#), copyright Gooseberry Patch. Used with permission.

When you're on a budget and you have lots of mouths to feed cheap casserole recipes are ideal. And, even better - easy casserole recipes. This Ravioli Taco Bake is absolutely perfect for a hearty, easy meal that will satisfy everyone. You can even change the kind of ravioli you use to vary the dish a little bit. The taco seasoning adds a little spice that's very unique to this casserole and will make it a big hit! Serve it with a small side salad, and you've got a balanced meal.



Ingredients:

- 1 ½ pounds ground beef
- 1 (1 ¼-ounce) package of taco seasoning mix
- ¾ cup water
- 1 (40-ounce) can meat-filled ravioli with sauce
- 1 (8-ounce) package shredded cheddar cheese
- Sliced black olives (optional)

Instructions:

1. Preheat oven to 350 degrees F.
2. Brown ground beef in a large skillet over medium heat; drain.
3. Stir in seasoning mix and water. Reduce heat; simmer for 8 to 10 minutes.
4. Place ravioli in a lightly greased 13 x 9 inch baking pan; spoon beef mixture over top. Sprinkle with cheese.
5. Bake, uncovered, for 25 to 30 minutes, until cheese is melted and bubbly.
6. If desired, sprinkle with olives before serving.

Barbeque Beef Casserole

By: FoodOnTheTable.com

The Barbeque Beef Casserole is a creative take on a tried and true classic. Easy to make and easy on the wallet, this ground beef casserole recipe has a golden cornbread crust that compliments the tangy barbeque sauce--perfect to satisfy both savory and sweet taste buds. Plus, you can mix up the veggies in the filling, so this recipe can appeal to all sorts of tastes. Your whole family will be raving about this casserole!



Ingredients:

- 1 ½ pounds ground beef
- 1 large onion, diced
- 1 green bell pepper, seeded and diced
- 1 cup whole kernel corn, drained
- ½ cup barbeque sauce
- 1 cup canned diced tomatoes, drained
- 2 (8 ½-ounce) packages cornbread mix

Instructions:

1. Preheat the oven to 400 degrees F.
2. Crumble the ground beef into a large skillet over medium-high heat. Cook until evenly browned. Add the onion, bell pepper, corn and tomatoes. Cook and stir until vegetables are tender. Drain excess grease, and stir in the barbeque sauce.
3. Spread the beef mixture over the bottom of a baking dish.
4. Prepare the cornbread batter according to package directions. Spread the batter over the top of the beef mixture.
5. Bake for 20 to 25 minutes, until the top is golden brown and a knife inserted into the center of the cornbread layer comes out clean.

Mexicalli Pie

By: [101 Home-style Recipes](#), copyright Gooseberry Patch. Used with permission.

Spice up your week with easy casserole recipes, like this Mexicalli Pie. For Mexican recipes it sure is simple and the perfect quick dish to make for the whole family. Enjoy this yummy budget friendly dish today! It's a combination of your favorite veggies, cheese, and ground beef. You can add toppings according to your preference and really make this dish your own.



Ingredients:

- 1 pound ground beef
- ½ cup onion, chopped
- ½ cup green pepper, chopped
- 1 ½ cups frozen corn, thawed and drained
- 1 cup chunky-style zesty salsa
- ¾ cup sharp or Mexican-style shredded Cheddar cheese
- ½ teaspoon pepper
- 1 cup corn chips, crushed
- sour cream, sliced jalapeño peppers, diced tomato (optional)

Instructions:

1. Preheat oven to 350 degrees F.
2. Brown beef, onion and pepper in a skillet; drain.
3. Add corn, salsa, cheddar cheese and pepper.
4. Place beef mixture in a lightly greased 10-inch pie plate, and top with crushed chips.
5. Bake for 30 minutes. Let cool for 10 minutes. Garnish as desired.

Poor Man Layered Cabbage Casserole

By: [Jordan Sward, RecipeLion Original Recipe](#)

Even those who don't care for cabbage will love this beefy unstuffed cabbage casserole recipe. Poor Man Layered Cabbage Casserole has all the flavors of stuffed cabbage rolls, but it's made the lazy way. With only five basic ingredients, plus cheese if you prefer, it's as easy as mix, layer, and bake. There's no stuffing or rolling required in this recipe, and the best part is, it's budget-friendly! Plus, this can also be made ahead for nights when there's no time to fuss over dinner. Weeknight meals don't get much easier or cheaper.



Ingredients:

- 1 pound ground beef
- 1 cup chopped onion
- 1 (10 ¾-ounce) can condensed tomato soup
- 1 ½ cup water
- ¾ cup raw brown or white rice
- 4 cups cabbage, shredded
- Salt and pepper, to taste
- 2 cups shredded cheese (optional)

Instructions:

1. Preheat oven to 350 degrees F.
2. Brown beef in a skillet and drain fat. Add onion and sauté until translucent. Add soup, water, and rice. Cover and let simmer for 10 minutes.
3. Spread cabbage in bottom of a 9 x 13 inch casserole dish. Layer beef mixture on top, spread evenly but don't stir.
4. Cover and bake for 1 hour and 20 minutes, or until rice is cooked. If desired, sprinkle cheese on top and bake for another 10 minutes.

Best Anytime Pizza Casserole

By: [Katie from Clarks Condensed](#)

On a night when you don't have anything planned for dinner, pizza or spaghetti are usually both great options. This pizza casserole recipe is a combination of the two that the whole family will love. Best Anytime Pizza Casserole is a spaghetti casserole with ground beef, pizza sauce, and pepperoni. It's everything you love about the flavor of a pepperoni pizza, plus the comfort of a piping hot pasta casserole. You simply can't go wrong with a recipe this easy.



Ingredients:

- 8-ounce bag Colby and Monterey Jack shredded cheese
- 1 pound ground beef (or turkey)
- 1 box spaghetti noodles
- 1 (24-ounce) can spaghetti sauce (any flavor)
- $\frac{3}{4}$ cup bread crumbs
- 1 bag pepperoni
- Garlic powder
- Italian seasoning

Instructions:

1. Preheat oven to 350 degrees F. Bring pot of water to a boil, and cook pasta. Drain and set aside.
2. Brown ground beef in a large pan and drain. Add spaghetti sauce, 1 teaspoon garlic powder, 1 teaspoon Italian seasoning. Cook over medium heat until warm. Lower heat to low, and stir occasionally.
3. Mix together bread crumbs, 1 teaspoon Italian seasoning, and 1 teaspoon garlic powder. Spray the bottom of an 8½ x 11 inch glass dish, and press crumbs into the bottom of the dish.
4. Combine spaghetti sauce, spaghetti noodles, and $\frac{1}{2}$ bag of the cheese and pour into glass dish evenly. Cover the top with remaining cheese, and arrange pepperonis on top of that. Bake for 20 to 25 minutes, or until cheese is melted and starting to brown.

7 Layer Magic Dinner

By: [Angie from Mother's Apron Strings](#)

You'll definitely keep this 7-Layer Magic Dinner in your repertoire of go-to cheap dinner ideas. It's a ground beef casserole recipe with layers of potatoes, carrots, celery and peas. A can of mushroom soup makes a creamy sauce that holds the casserole together and adds great flavor. The best thing about this simple casserole recipe is that you can just dump in the ingredients and bake! The whole family will be going back for seconds.



Ingredients:

- Potatoes, peeled and sliced
- ½ carrot, finely sliced
- Onions, chopped
- Celery, chopped
- 1 can peas
- 1 pound ground beef, browned
- 1 can mushroom soup (thinned with a little milk)

Instructions:

1. Preheat the oven to 350 degrees F.
2. Layer in a 9 × 13 inch glass pan potatoes, carrots, onions, celery, peas, and ground beef. Pour the thinned mushroom soup evenly over the top.
3. Cover with foil and bake for 70 to 80 minutes.
4. Uncover and bake 15 minutes longer.

"More Please!" Cheeseburger Casserole

By: [Jamie from Love Bakes Good Cakes](#)

Just like the name suggests, one serving of this meaty casserole and you'll be wanting more. "More Please!" Cheeseburger Casserole is made with all the ingredients of a cheeseburger, but is much easier to prepare. Everything you love about cheeseburgers goes into this ground beef casserole, including ketchup, mustard, and even sesame seeds. A layer of Bisquick is poured over the ground beef mixture, and the whole thing is baked until hot and bubbly.



Ingredients:

- 2 pound ground beef
- 1 large onion, chopped
- ½ cup ketchup
- 2 to 3 tablespoon mustard
- ½ teaspoon salt
- 1 ½ cups Cheddar cheese, shredded
- 1 cup Bisquick
- 2 cups milk
- 4 eggs
- 1 tablespoon sesame seeds, optional
- Extra ketchup and mustard for serving, optional

Instructions:

1. Preheat oven to 400 degrees F. Spray a 9 x 13 inch baking dish with cooking spray and set aside.
2. In a skillet, brown and crumble the beef with the onion until meat is no longer pink, drain. Stir in the salt, ketchup, and mustard. Spread into the prepared pan. Top with cheese.
3. In a medium bowl, combine the Bisquick, milk and eggs with a wire whisk or a fork until thoroughly combined. Pour evenly over the top of the cheese. Sprinkle with sesame seeds.
4. Bake 25 to 30 minutes or until a knife inserted near the center comes out clean.



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Easy Ground Beef Recipes

Homestyle One Pot Goulash

By: [Jamie from Love Bakes Good Cakes](#)

Enjoy the comforts of home-cooking just like grandma used to make with this super simple recipe for Homestyle One Pot Goulash. With a medley of delicious flavors like ground beef, onion, green pepper, mushroom, tomato and more, it's easy to see why this goulash is a crowd pleaser. Best of all, this one pot recipe minimizes the cleanup you'll have to do after you're done enjoying your meal, because let's face it: no one wants to do a ton of dishes after eating a delicious dinner like this one!



Ingredients:

- 2 pounds ground beef
- 1 large onion, chopped
- 1 green pepper, chopped
- 8 ounces fresh mushrooms, sliced
- 4 cloves garlic, minced
- 3 cups water
- 1 can (29-ounce) tomato sauce
- 1 can (28-ounce) diced tomatoes, undrained
- 1 tablespoon Italian seasoning
- 1 teaspoon paprika
- 1 teaspoon sugar
- 1 teaspoon crushed red pepper flakes
- 1 to 2 tablespoons Worcestershire sauce
- Salt and pepper, to taste
- 2 ½ cups uncooked elbow macaroni

Instructions:

1. In a 5 quart pan, cook and crumble beef over medium-high heat until no longer pink. Add the onion, green pepper and mushrooms. Cook until tender, about 3 to 5 minutes. Drain if desired.
2. Add beef mixture back to the pot and add garlic, water, tomato sauce, tomatoes, Italian seasoning, paprika, sugar, crushed red pepper flakes, Worcestershire sauce, salt, and pepper.
3. Bring to a boil, cover and reduce heat to medium-low. Allow to simmer for 15 to 20 minutes.
4. Add the elbow macaroni and stir well. Return lid and continue to simmer for 15 minutes or until the noodles are done.
5. Allow to sit covered for 5 to 10 minutes and mix well before serving.

Beef Mexican Pie

By: [Kristy from Mommy Hates Cooking](#)

Take your Mexican casserole recipes to a whole new level with this awesome Mexican pie. It's budget-friendly, and best of all, it's something that the whole family will enjoy. It has your favorite Mexican food ingredients all together in one dish, so it tastes like a little fiesta in your mouth. This is a great new weeknight meal that's sure to please everyone! Be prepared for your family to beg for this one over and over.



Ingredients:

- 1 pound ground beef
- 1 packet taco seasoning
- 1 can (15-ounce) corn
- 1 can (8-ounce) tomato sauce
- Shredded Mexican-style 4 cheese blend
- Flour tortillas

Instructions:

1. Preheat oven to 375 degrees F.
2. Cook and drain the ground beef, then add the seasoning as instructed on the package.
3. Spray a 9-inch pie pan with non-stick cooking spray, and then pour the beef on the bottom.
4. Next, top the beef with the canned corn, and pour the tomato sauce over the corn, evenly spreading it out.
5. Using the flour tortillas, cut them into long, narrow slices and place them lengthwise across the top of the dish, then repeat the same going in the opposite direction. The final result should look like a grid.
6. Lastly, top the tortillas with shredded cheese and bake in the oven. Bake for 15 to 20 minutes or until the cheese is nicely melted.

Impossibly Easy Cheeseburger Pie

By: [Betty Crocker: Bisquick to the Rescue from Wiley Publishing, Inc.](#)

Everyone at the table will love you for throwing together a quick, Gluten Free Impossibly Easy Cheeseburger Pie for dinner! This hamburger stuffer is a whole lot of messy pie fun that you can enhance with ketchup, BBQ sauce or salsa! Bisquick is the key ingredient in this cheeseburger pie recipe – it sticks the filling together and makes it a hearty meal. You need to make this pie to believe how good it is!



Ingredients:

- 1 pound lean (at least 80%) ground beef
- 1 (½ cup) medium onion, chopped
- ½ teaspoon salt
- pinch of pepper
- 1 cup shredded Cheddar cheese
- ½ cup Bisquick Gluten Free mix
- 1 cup milk
- 3 eggs

Instructions:

1. Preheat oven to 400 degrees F. Spray 9-inch glass pie plate with cooking spray.
2. In 10-inch skillet, cook beef and onion over medium-high heat, stirring frequently, until beef is thoroughly cooked; drain. Stir in salt and pepper. Spread in pie plate; sprinkle with cheese.
3. In medium bowl, stir Bisquick mix, milk and eggs with whisk or fork until blended. Pour into pie plate.
4. Bake 25 to 30 minutes or until knife inserted in center comes out clean.

Notes:

Serve with ketchup, barbecue sauce or salsa for an easy punch of flavor.

3-Ingredient Hamburger "Pockets"

By: [Amy from My Name Is Snickerdoodle](#)

This 3-Ingredient Hamburger "Pockets" recipe is the ultimate quick fix meal. Just grab some refrigerated biscuits, cheese and ground beef, and you're ready to assemble your meal. These perfect "pillows" of meaty goodness are fun to eat for the kids and deliciously satisfying for the adults in your family as well. They're a win-win supper for everyone involved. Add this to your list of the best ground beef recipes for weeknight dinners because you're sure to be making it time and time again!



Ingredients:

- 1 pound ground beef
- 1 cup shredded Cheddar cheese
- 1 tube Grands biscuits

Instructions:

1. Brown beef and drain if necessary. Take off burner. Add in cheese and mix until melted. Set aside.
2. Preheat oven to 350 degrees F. Roll out each biscuit until thin. Place about 3 large tablespoons of meat onto center. Fold in half and seal edges with fork tines. Place on a greased cookie sheet.
3. Bake for 12 to 14 minutes until golden brown. Dip into mustard and ketchup.

BBQ Potato Cheese Meatloaf

Unorthodox meatloaf recipes are becoming all the rage, and we think that this is one of the best of the bunch. This dish combines the Southern flavor of BBQ with a traditional meatloaf, and the resulting flavor is unforgettable. Plus, the addition of mashed potatoes on top makes this a whole meal in one dish. You don't have to worry about sides with this meatloaf as your entrée because it has everything. Make this inventive meatloaf recipe, and you'll never want to go back to normal meatloaf. It's too good to pass up!

Ingredients:

- 2 pounds ground beef
- 4 slices bread, crumbled
- 2 cups baked beans
- 2 eggs, or substitute
- 1 cup BBQ sauce
- ¼ cup mustard
- ¼ cup ketchup
- 2 cups mashed potatoes
- 1 cup cheese

Instructions:

1. Preheat oven to 350 degrees F.
2. Mash up the baked beans.
3. Mix everything together except the potatoes and the cheese. Add more liquid or bread as needed to reach desired consistency.
4. Press mixture into the bottom and around sides of two 9x5-inch loaf pans, leaving a large trough in the center.
5. Reserve about 1-1/2 cups of mixture to cover top with.
6. Fill troughs of each meatloaf with mashed potatoes.
7. Cut cheese into cubes, or grate, and put this on top of the potatoes.
8. Cover potatoes and cheese with reserved meat mixture.
9. Bake for 1 hour at 350 degrees F.

Notes:

This recipe is very good for preparing ahead of time. To reheat, place foil loosely over top and reheat in oven for about 20 minutes.

\$10 Dinner Penne Bolognese

By: [Amanda Formaro for RecipeLion](#)

This easy pasta recipe is a fancy feast that won't break the bank. This recipe for \$10 Dinner Penne Bolognese is an Italian meat sauce to accompany penne pasta. The Bolognese sauce is made with vegetables, red wine, beef broth, tomato paste and more and is flavored with a variety of Italian seasonings. Your family will love the filling pasta meal, which is basically fool-proof. Classic Italian cooking doesn't get much better than a big bowl of penne Bolognese.



Ingredients:

- ¼ cup olive oil
- 1 large onion, chopped
- 2 stalks celery, chopped
- 2 carrots, chopped
- 2 pounds lean ground beef
- 1 tablespoon dried oregano
- 1 tablespoon dried marjoram
- 1 tablespoon dried basil
- 1 cup dry red wine
- 1 cup beef broth
- 1 (6-ounce) can tomato paste
- 1 cup milk
- 5 cloves garlic
- Salt and pepper, to taste
- 1 (1-pound) box dried penne pasta
- Freshly grated Parmesan cheese

Instructions:

1. Heat olive oil in a Dutch oven over medium heat.
2. Process the onion, celery and carrots through food processor to chop fine.
3. Sauté processed vegetables in oil until tender, about 6 to 8 minutes.
4. Push the sautéed vegetables to the edges of the pan and add the ground beef in the center.
5. Stirring occasionally, brown the meat until no pink remains.
6. Add the oregano, marjoram and basil and continue cooking for a minute or two, until herbs are fragrant.
7. Add the wine, broth, tomato paste, milk, and garlic. Stir to combine and bring to a gentle boil. Season with salt and pepper to taste.
8. Turn heat down to low and simmer, uncovered, for 1 hour, stirring occasionally.
9. Cook and drain pasta according to package directions, reserving 1 cup of the pasta water.
10. Add half of the Bolognese to the drained pasta and stir to coat.
11. Use reserved pasta water only to thin sauce if it's too pasty, otherwise discard.
12. Serve in large pasta bowl or individual bowl and top with additional Bolognese sauce. Garnish with freshly grated Parmesan cheese.

Marriage Meatloaf

From: [The Amish Cook](#)

As the story goes, this Amish recipe for meatloaf is so good that it always brings the family together for a satisfying meal. Amish Marriage Meatloaf is a simple meatloaf recipe with a ketchup and brown sugar sauce. Meatloaf is the ultimate comfort food that never fails to please, and this Amish version is one you'll keep forever. Just a few simple ingredients are used to make it, so it's practically foolproof.



Ingredients:

Meatloaf:

- 2 pounds ground beef
- ¾ cups quick oats, uncooked
- 2 well-beaten eggs
- ¼ cup chopped onion
- ¾ cup tomato juice
- 2 teaspoons salt
- 1 ½ teaspoons pepper

Sauce:

- 2 tablespoons ketchup
- 2 tablespoons mustard
- 2 tablespoons brown sugar

Instructions:

1. Preheat oven to 350 degrees F.
2. Combine ground beef, oats, eggs, onion, tomato juice, salt, and pepper. Pack firmly into loaf pan.
3. Mix together ketchup, mustard, and brown sugar. Spread over meatloaf.
4. Bake for 1 hour.

Hamburger Crunch

From: [101 Autumn Recipes, copyright Gooseberry Patch](#)

Looking for cheap casserole recipes that aren't cheap on taste? I've got the perfect one - this Hamburger Crunch is absolutely fantastic. It's in the name; with every crunchy bite your taste buds will fall in love. The corn chips on top of the casserole add a flavor that's entirely unique to this recipe. You will love this hearty, salty dinner that's very easy on your budget! This is an all-time favorite that will soon become a tradition in your family.



Ingredients:

- 2 pounds ground beef
- 1 tablespoon onion, minced
- 2 cans (10 ¾-ounce) tomato soup
- 1 teaspoon chili powder
- 4 cups corn chips
- 1 (8-ounce) package Cheddar cheese

Instructions:

1. Preheat oven to 350 degrees F.
2. Brown ground beef and onion together in a large skillet over medium heat; drain.
3. Stir in soup and chili powder. Spread in an ungreased 9 x 13 inch baking pan and top with corn chips.
4. Bake, uncovered, for 20 to 25 minutes.
5. Remove from oven; sprinkle with cheese. Bake for an additional 5 minutes, until cheese melts.

Budget Friendly One Pot Chili

This Budget Friendly One Pot Chili may be inexpensive to make, but that doesn't mean you have to sacrifice flavor. This one pot dinner can be ready in about an hour, so it's perfect for last minute meals or quick lunches. You can even freeze the leftovers and serve them later, so if you make extras, you don't have to let them go to waste! This is an absolutely classic dish that you need in your kitchen repertoire. You're going to love serving this chili to your whole family, whether it's for a quick hearty dinner or on a special occasion.

Ingredients:

- 2 pounds chuck, coarsely ground
- 1 (3-ounce) can tomato sauce
- 1 (14.5-ounce) can beef broth
- 1 cup onion, chopped
- 4 tablespoons chili powder
- 2 tablespoons cumin
- 2 tablespoons seasoning from stew seasoning packet
- 1 teaspoon brown sugar

Instructions:

1. In a large pot, brown meat and drain the fat.
2. Add tomato sauce, beef broth, onion, chili powder, cumin, seasoning mix, and brown sugar.
3. Simmer for 45 minutes.

20-Minute Sloppy Joes

Looking to feed your whole family with a homemade meal but short on time? Try our 20-Minute Sloppy Joe recipe. This recipe is just as easy as using canned sloppy Joe sauce and it's even more delicious. Sloppy Joes are a classic family favorite recipe that will please kids and adults alike, and this recipe is the best of the bunch. The addition of green bell peppers really boosts the flavor, and sneaking them in is a great way to get everyone in the family to eat their vegetables. This sloppy Joe recipe is a must-have because it will make your life so much easier!

Ingredients:

- 1 pound ground beef, crumbled
- 1 tablespoon chili powder
- 1 green bell pepper, finely chopped
- ½ cup seasoned rice vinegar
- 1 can (14-ounce) stewed tomatoes with Mexican seasonings
- 4 hamburger buns, toasted
- ½ teaspoon salt
- ¼ teaspoon pepper

Instructions:

1. Heat a 10-inch skillet over medium/high heat. Add beef, chili powder, bell pepper, salt and pepper. Brown meat and drain fat.
2. Stir in tomatoes and vinegar. Cook until thickened, about 8 minutes.
3. Spoon mixture onto buns and serve immediately.

4-Ingredient Porcupine Meatballs

By: [Jamie from Jamie Cooks it Up!](#)

This recipe for meatballs couldn't be any simpler to make. These 4-Ingredient Porcupine Meatballs are made with ground beef, and the "porcupine" aspect comes from the Rice-A-Roni that's mixed in. Serve these fun meatballs with cheesy potatoes and perhaps a small salad to make a complete meal. Meatballs don't need to be paired with pasta anymore. Enjoy these meatballs during the week for a super fun dinner. It's great when dinner can be this easy!



Ingredients:

- 1 pound ground beef
- 1 (6.8 ounce) box Beef Rice-A-Roni
- 1 egg
- 2 ¼ cups water

Instructions:

1. Toss the ground beef into a medium-sized mixing bowl. Pour the box of Rice-A-Roni into the bowl. Be sure to only use the rice and pasta that are inside the box. Save the seasoning packet for later on.
2. Add an egg to the bowl and mix everything together. Make sure everything gets well combined. Shape the mixture into 25 golf ball sized meatballs.
3. Heat up a large, deep skillet over medium high heat. Carefully place the meatballs in the pan. Allow them to get browned along the top and bottom.
4. Pour water into a large liquid measuring cup. Add the seasoning packet from the Rice-A-Roni box to the water and stir it in to combine.
5. Pour the liquid over the top of the browned meatballs. Reduce the heat to medium low and allow the liquid to simmer. Cover the pan for 30 to 40 minutes or until the liquid has been absorbed and the rice and pasta in the meatballs are cooked through.



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Ground Beef Slow Cooker Recipes

Slow Cooker Stuffed Cabbage Rolls

By: [Parrish from Life with the Crust Cut Off](#)

Place these cabbage rolls in your slow cooker in the morning and at night you'll have a delicious and easy dinner. Slow Cooker Stuffed Cabbage Rolls are stuffed with ground beef, rice, onion and more to make a meal your whole family will love. Slow cooker dinner recipes are perfect for weeknights or when you're in a crunch for time. When you get home at night, all you have to do is serve them up. These cabbage rolls can be served over rice or mashed potatoes or enjoyed with your choice of sides.



Ingredients:

- 12 cabbage leaves

Filling:

- 2 pounds ground beef
- 1 cup uncooked white rice
- 1 lightly beaten egg
- ½ cup milk
- ½ onion, grated

- 1 teaspoon salt
- 1 teaspoon garlic salt
- 1 teaspoon pepper

Sauce:

- 1 bottle (15 to 16 ounces) ketchup
- 1 tablespoon brown sugar
- 2 teaspoon Worcestershire sauce

Instructions:

1. Peel off the leaves of the cabbage and put them a pot of a water. Bring water up to a boil to soften the leaves.
2. Dunk the leaves in cold water to cool them off so you can handle them.
3. Mix the ground beef, rice, egg, milk, onion, salt, garlic salt, and pepper together. Evenly distribute the filling over the leaves.
4. Roll the leaves once over the filling, then tuck in the sides and roll again.
5. Mix the ketchup, brown sugar, and Worcestershire sauce, and put a little in the bottom of the slow cooker.
6. Place a layer of cabbage rolls in. Cover each with a little sauce. Place remaining rolls in slow cooker and cover with the rest of the sauce.
7. Cook 7 to 8 hours on low or 4 to 5 hours on high.
8. Serve over noodles, rice, or mashed potatoes.

Slow Cooker Beef Spaghetti

Nothing is easier than setting everything in your slow cooker before work, then coming home and having almost nothing to do to make dinner! This spaghetti recipe is so easy, anyone can make it. Just throw together a tossed salad and you have a complete, easy meal. The meatballs also keep really well in the freezer, so you can make this recipe once at the beginning of the week and have it for days to come as leftovers.



Ingredients:

- 1 ½ pounds ground beef
- 1 (14-ounce) jar tomato sauce
- 1 packet meat sauce mix
- Salt, to taste
- Oregano, to taste
- 1 cup chopped onion (optional)
- 1 cup celery (optional)
- ½ cup mushrooms (optional)

Instructions:

1. Heat slow cooker on low as you brown beef in skillet.
2. Drain beef well and add to slow cooker.
3. Sauté onions, celery and mushrooms and add to ground beef.
4. Stir in tomato sauce. Add package of meat sauce mix and stir in spices.
5. Let cook on low all day, about 8 to 10 hours.
6. Add uncooked spaghetti one hour before serving or cook spaghetti separately and add as desired.

Slow Cooker Taco Casserole

This tasty casserole tastes just like your favorite baked taco. Add typical taco toppings according to your preference, or mix it up and use something inventive! However, even if you just follow the written recipe, it makes a perfect meal for the whole family. Cook this all-day while you work, relax on the couch or run errands - the slow cooker does all the work for you. Plus, there's so little clean-up to deal with after you make it that you don't have to stress about doing dishes after dinner. This taco casserole is going to be your new favorite family dinner recipe.

Ingredients:

- 1 pound ground beef or turkey
- 1 medium onion, chopped
- 1 clove garlic, minced
- ½ cup green pepper, chopped
- 2 drops Tabasco sauce
- 1 can (15-ounce) tomato sauce
- 1 teaspoon chili powder
- 1 cup frozen corn
- 2 cans (16-ounce) chili with beans
- ¾ pound grated cheese
- Nacho cheese tortilla chips

Instructions:

1. Brown ground meat and drain. Add onion, garlic, and pepper, and cook until transparent. Add remaining Tabasco, tomato sauce, and chili powder.
2. Grease slow cooker and place in 5 layers, beginning with meat mixture and nacho cheese tortilla chips, then the corn, chili, and grated cheese.
3. Cover and cook 6 to 8 hours on low.

Slow Cooker Ground Beef Stroganoff

Beef stroganoff might seem like a costly meal, but it's not when you make this budget-friendly version with ground beef. Best of all, it's really easy, too - use your handy slow cooker and you're off to the races! Usually beef stroganoff is made with cubed beef, but this recipe is cheaper because it substitutes ground beef. However, just because it's more budget-friendly does not mean that it compromises on flavor. This is one of the most delicious, creamy recipes with ground beef that you can imagine.

Ingredients:

- 2 pounds ground beef
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 small can sliced mushrooms, drained
- 2 ½ teaspoons salt
- ¼ teaspoon pepper
- 1 cup beef bouillon
- 3 tablespoons tomato paste
- 1 ½ cups sour cream
- 4 tablespoons flour

Instructions:

1. Mix sour cream and flour and set aside.
2. Brown ground beef in large skillet; add onions, garlic and mushrooms and sauté until onion is golden brown.
3. Place beef mixture in slow cooker and stir in salt, pepper, bouillon, tomato paste, and sour cream-flour mixture.
4. Cover and cook on low for 6 to 8 hours.
5. Serve over hot buttered noodles or rice.

Slow Cooker Enchiladas

By: [Jaren from Diary of a Recipe Collector](#)

This recipe for Slow Cooker Enchiladas is the answer to serving a delicious family meal on a busy weeknight. All of the ingredients for this meal can be gathered and prepared ahead of time, and then thrown in the slow cooker to cook throughout the day. Not only is this recipe easy to make, it's absolutely scrumptious. Soon to be a family favorite, this meal will ensure that busy nights never again need to resort to less-than-stellar meals. Have some chips and salsa to serve on the side, and enjoy!



Ingredients:

- 1 ½ pounds ground beef
- 1 onion, chopped
- 1 clove garlic, chopped
- 2 to 3 tablespoons chopped jalapenos
- Salt and pepper or seasoned salt
- 12 flour tortillas (torn into pieces)
- 1 can (28-ounce) red enchilada sauce
- 2 ½ cups shredded cheese
- Sour cream
- Green onions

Instructions:

1. Brown ground beef, onion, and garlic. Season with salt and pepper or seasoned salt. Stir in jalapenos, then drain fat.
2. Line slow cooker with a slow cooker liner. Layer one third of tortillas in the bottom of the slow cooker. Top with half beef mixture, half enchilada sauce, and one cup of cheese. Repeat layers of tortillas, beef, and cheese. Finish off with last third of tortillas and remaining cheese.
3. Cover and cook on low for 5 to 6 hours or until hot and bubbly. Garnish with sour cream and green onions.

Slow Cooker Hamburger Casserole

Two of the most convenient types of cooking are combined in one: casserole and slow cooker. It's a dream world for those making easy casserole recipes. This casserole tastes even better than your traditional hamburger casserole because it includes so many other delicious ingredients. Since this recipe includes a ton of vegetables, you don't even need sides to make this into a well-balanced meal. This bold hamburger casserole recipe is especially great for large family dinners because it will appeal to everyone. Make up this Slow Cooker Hamburger Casserole and make life simple.

Ingredients:

- 2 large potatoes, sliced
- 2 or 3 medium carrots, sliced
- 1 can peas
- 2 medium onions, sliced
- Salt & pepper to taste
- 2 stalks celery, sliced
- 1 ½ pounds ground beef
- 1 can tomato soup
- ½ cup water

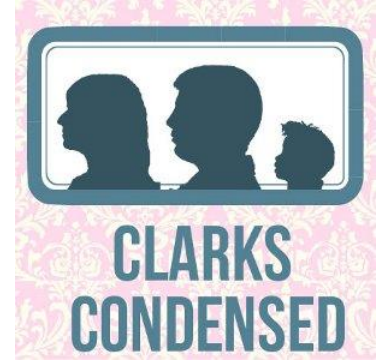
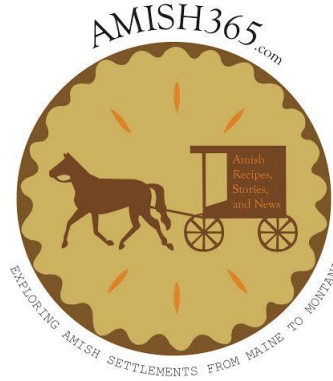
Instructions:

1. Brown ground beef, drain.
2. Add potatoes, carrots, onion, celery and peas to slow cooker.
3. Cover with water and tomato soup.
4. Add the beef and spices and mix together.
5. Cook on high for 3 hours, stirring occasionally.

Notes:

Sprinkle top with cheddar cheese for an extra tasty flavor!

Special Thanks



Frugal Recipes: 26 Easy Ground Beef Recipes for Dinner

