



Southwestern Sliced beef cassarole

Tender sliced beef served casserole style with whole grain elbow macaroni, tri-pepper blend, black beans and jack cheese. Topped with a zesty southwestern gravy and fine diced jalapeno

Servings: 10 bowls (1 serving per bowl)

Ingredients	Amount	Amount
Advance Pierre® Sliced Beef #68249	28oz	4 c
Black Beans	9oz	2 c
Chopped tomato (canned)	5.5oz	1 c
Green Pepper	5oz	1 c
<i>Yellow Pepper</i>	5 oz	1 c
<i>Red Pepper</i>	5oz	1 c
<i>Jack Cheese</i>	8oz	2.5 c
<i>Southwestern Gravy</i>	120z	3c
<i>WG elbow pasta</i>	1.5 dry	4c ckd

DIRECTIONS:

1. Cook WG pasta al dente and cool
2. In a bowl mix pepper blend, black beans, canned tomato together
3. Layer in this order. Pasta, lite gravy, sliced beef, light gravy, pepper, bean and tomato mixture
4. Top with Cheese
5. Bake at 350 uncovered for 10 minutes if room temperature, if held overnight, cook covered on 350 for 15 minutes
6. Scoop 6oz per serving and top with gravy.

TYSON FOODS® PRODUCTS USED: Advance Pierre® Sliced Beef #68249

southwestern gravy sub recipe

Servings: 10 (1 per serving) This gravy will also be layered in casserole. 2oz to finish

Ingredients	Amount	Amount
Brown Gravy	2c	18oz
Enchilada sauce	1c	9oz

DIRECTIONS:

1. Add 2-part Brown gravy and 2-part enchilada sauce in a heavy bottom sauce pan
2. Bring to boil while stirring occasionally
3. Secure and serve. Will also hold overnight. Just reheat and use

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CN Portion	2.50 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	11.00
Saturated Fat (g)	4.50
Sodium (mg)	230
Carbs (g)	4
Protein (g)	11

