

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Microwave Quick Dinner

Ingredients:

1½ cups uncooked elbow macaroni

½ cup chopped onion

½ cup chopped green pepper

½ pound lean ground beef

1 (8-ounce) package pasteurized process cheese spread, cut into ¾ inch cubes

1 (16-ounce) can whole tomatoes, drained and cut up ¹/₄ cup 1% milk

½ teaspoon salt

1/8 teaspoon pepper paprika (optional)

Makes 6 servings - 29% calories from fat

Nutrition Facts Serving Size 1 cup Servings Per Container 6
Amount Per Serving
Calories 280 Calories from Fat 80
% Daily Value*
Total Fat 9g 14%
Saturated Fat 4.5g 23%
Trans Fat 0g
Cholesterol 40mg 13%
Sodium 890mg 37%
Total Carbohydrate 30g 10%
Dietary Fiber 2g 8%
Sugars 7g
Protein 20g
Vitamin A 15% • Vitamin C 25%
Calcium 25% • Iron 10%
"Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500
Total Fat

Instructions:

- 1. Prepare macaroni as directed on package. Rinse, drain and set aside.
- 2. In 2-quart casserole, combine onion, green pepper and beef. Cover.
- 3. Microwave at High for 2 to 4 minutes, or until beef is no longer pink, stirring once to break apart. Drain fat off.
- 4. Stir in macaroni and remaining ingredients, except paprika. Re-cover.
- 5. Microwave at High for 6 to 8 minutes, or until heated through and cheese melts, stirring twice.
- 6. Sprinkle with paprika and serve.

Note:

•To reheat, place a serving on plate. Cover with wax paper. Microwave at High for 1½ to 3 minutes, or until heated through, stirring once.



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