



- "This pizza is a complete meal in itself! Serve it with a salad to get some extra veggies."

- "This recipe brings back many memories of the days when I stretched one pound of hamburger meat to create dishes that would be nourishing for my family & fit my food budget."

## Ginny's Mexicana Pizza

■ Serves 4-6

### Ingredients

- 2 tbsp. olive oil
- 2 slices bacon, sliced
- 1 can refried beans
- 1 lb. ground beef (93% fat free)
- 1 tsp. chipotle chili powder
- 1 pkg. taco seasonings
- 1 can salt-free diced tomatoes, pureed in food processor
- 1/2 c. water
- 4 c. shredded mozzarella cheese
- 1 pizza crust
- 4 strips cheddar cheese
- garnish sliced black olives



### Preparation

Preheat oven to 400°F. Coat a deep dish pie plate with oil. Then, with your fingers oiled, spread the pizza crust to cover the pie dish completely. Make sure the sides are well covered too. Prick the center of the pizza with a fork. Bake pizza crust for 20 minutes or until you see the sides of the pizza browning. Set aside, cool at room temperature.

While the pizza is in the oven, sauté bacon pieces in a large skillet until crisp. Add the entire can of refried beans. Mix well and let simmer on very low heat. In another large skillet, sauté the ground beef (add oil if desired). When the beef is browned, stir in the taco seasoning and tomato puree. Simmer on low heat for 20-25 minutes. (It's ready when the sauce has a rich color.) Remove from heat and cool.

By now the pizza crust is ready to come out. Let it cool to room temperature. Now, the grand finale! The first layer is the pizza crust. Spread the refried beans evenly over the crust and top with 2 cups of cheese. Next, spread the beef mixture evenly and top with remaining cheese. Garnish with 4 strips of cheddar cheese and dot with sliced black olives.

Note: This pizza is thoroughly cooked, no need to bake it! Just warm it or eat it at room temperature. When you are ready to serve, drop a dollop of sour cream on top.

## Ginny's Sloppy Josés

■ Serves 8-10

### Ingredients

- 1 lb. ground beef (93% fat free)
- 1/2 tsp. salt
- 1 can crushed tomatoes
- 1 tbsp. vegetable oil
- 2 small potatoes, peeled and diced in small cubes
- 1 pkg. taco seasoning mix
- 1 pkg. hamburger buns



### Preparation

Brown hamburger meat and diced potatoes in a deep skillet with the hot oil. Add salt and seasoning, combining all ingredients well. Add tomatoes. Simmer at low heat for 30 minutes until all ingredients are cooked and flavors combined. The consistency should be thick and not runny. Scoop and serve on hamburger buns.

Note: If you are feeding hungry teenagers and husbands, by all means serve oven baked fries with your Sloppy Josés. Simply cut potatoes into wedges, toss in a bag with 2 tbsp. oil, place on a tray in 350°F oven until golden. Salt and season the fries as soon as you bring them out of the oven.

Looking for a versatile recipe? This is the one for you. Check out Ginny's three variations below for more quick and delicious meal ideas.

#### Burritos

The recipe stays the same. Simply double the potatoes. You will need flour tortillas and all of your favorite burrito toppings.

#### Stew

If stew is your choice, double the potatoes, add 3 diced carrots, 1 diced celery stalk and, towards the end, add 1 can drained green beans. Serve with rice or noodles. Delicious!

#### Tacos

As for tacos, eliminate the tomatoes in the recipe, add 1 more diced potato and set out small dishes with diced tomatoes, shredded cheese, diced green onions and sour cream. You will need corn tortilla shells.