Super Simple Ground Beef Recipes

Super Simple Ground Beef Recipes was created to make life easier for you and to give you more ideas on just what to do with this versatile and inexpensive hamburger meat.

Along with these Ground Beef Recipes I’ve added some extra tips to spark your creative foodie juices and to help you to save money along the way.

All of these recipes can be found on Faith Filled Food for Moms however for your convenience I have created this little cookbook so that you can simply print out and have at your fingertips! Many are original recipes that I created.

Cheesy Sloppy Joe Casserole

Easy Beef Stroganoff

Layered Beef Bake

The Easiest Lasagna Ever!

Salisbury Steak with Frozen Burgers

Pizza Burger

Mashed Potato Burger Stacks

Cheesy Sauce Burgers in the Oven

Taco Soup

Homemade Meatballs plus 3 Sauces

❖ SOUR CREAM STROGANOFF SAUCE
❖ SWEET AND SOUR MEATBALLS
❖ SWEDISH MEATBALLS

Homemade Hamburger Patties and How to Freeze for Later

COOKING YOUR BURGERS IN THE OVEN!

Mini Bacon Cheeseburger Calzones

Homemade Bread Dough
Cheesy Sloppy Joe Casserole

**Ingredients:**
- Frozen Hamburger Patties
- 1 – 2 Cans Hunt’s Manwich Sloppy Joe Sauce (Use any of the 3 yummy flavors!)
- 2 Cups Cheddar Cheese (you could use any kind)
- 1 Can of Large Buttermilk Biscuits

**Directions:**

Place Frozen Hamburger Patties in a Casserole Dish (any size, depending on how many Patties you use)

Then pour 1 to 2 cans of Hunt’s Manwich Sloppy Joe Sauce over your Frozen Burgers.

Sprinkle half of the Cheese on top of the frozen burgers and sauce (1 cup)

Cut the Biscuits up into fourths and sprinkle on top of cheese.

Then sprinkle the rest of the cheese on top of biscuits.

Now bake in a 400 degree oven for 20 minutes.

That’s it! Not only does this Cheesy Sloppy Joe Casserole have only 4 ingredients, it’s ready in 20 minutes!

Enjoy!

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Easy Beef Stroganoff over Rice

Here is a quick and really easy Beef Stroganoff recipe for over rice or noodles. It took me less than 20 minutes to make!

**Ingredients:**

- Minute Rice or Noodles
- 1 lb. tender cut Beef, such as Sirloin Tip
- 1 to 2 cans Cream of Chicken Soup
- 1/2 can of milk or 1 whole can milk if using 2 Cream of Chicken Soups
- 1 Tbsp. Worsteshire Sauce
- 1 Tbsp. Beef Bullion (the dry or refrigerated kind) any brand
- Optional – Mushrooms (sautéd)

**Directions:**

Cut beef into strips or bite size pieces and sauté until tender..only about 3 – 5 min minutes

Pour in your Can/Cans of Cream of Chicken Soup and Milk. Stir and add Worsteshire Sauce and Beef Bullion. Simmer for about 5-10 min.

If you would like to add some sautéed Mushrooms, chop them up and melt a little butter in a skillet and saute’ until tender and golden brown..about 3-5 min.

While you Saute’ your Mushrooms ~ Cook your Minute Rice in the Microwave..it’s super fast.

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Layered Beef Bake

**Ingredients:**
- 1/2 lb. Ground Beef
- 1/2 lb. Ground Pork
- 8 oz. Cream Cheese Softened
- 1 1/2 cup Shredded Cheddar Cheese
- 2 packages of Crescent Rolls or you could make your own dough.
- 1/2 Tsp Garlic Salt

**Directions:**

Roll out one package of Crescent Rolls onto a small Cookie Sheet or 9×13 baking pan. Press together all the seams and press out to fit the pan.

Cook Ground Beef and Ground Pork until not pink..and then a little more. I’m kind of cautious that way

- Rinse excess fat off of meat
- Spread Cream Cheese onto Crescent Dough in pan
- Now pour meat on top of Cream Cheese
- Sprinkle with Garlic Salt
- Add Shredded Cheddar Cheese

Then Top with the other Crescent Roll Package..You don’t really need to pinch together seams, just stretch a little to make a “blanket” Cook in a 375 Oven for 10-15 min.

YUM! Very easy and deelish!

Enjoy!

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Easiest Lasagna Recipe Ever
I love this Lasagna recipe because it is the easiest Lasagna Recipe ever! I have been making it for years. You totally need to make one for your family and one to give away OR make an extra one for a quick freezer meal!

**Ingredients:**

- 1 Pkg. Lasagna Noodles uncooked
- 1 lb. Cooked Ground Beef or Turkey
- 1 24 oz. Can of your fave Spaghetti Sauce (or homemade)
- 12 oz. Cottage Cheese or Ricotta Cheese
- 2 1/2 Cups Grated Mozzarella Cheese
- 2 eggs
- 1 tsp. Onion Powder
- 1/2 tsp. Basil
- 1/4 fresh Parsley (or 1 Tbsp. dry)
- 1/8 tsp. Pepper
- 3/4 Cup Water

**Directions:**

Mix Spaghetti Sauce with Cooked Ground Beef/Turkey in a bowl.

Then mix together in another bowl Cottage Cheese, 1 3/4 Mozzarella Cheese, eggs, Onion Powder, Basil Parsley and Pepper

Then stir

Now start layering: Meat Sauce, Uncooked Lasagna Noodles, Cheese mixture...repeat for a couple of layers.

Now after you have your layers, Pour the 3/4 c. water around the EDGE of the layers.

It’s going to be watery around the edges...it’s suppose too! The noodles are not cooked and will soak up the water at it cooks.

Then top with the last bit of shredded Mozzarella Cheese. Cover tightly with foil and bake at 375 for 45 min. Remove the foil and bake another 10. Remove from oven and let sit for about 3-4 min.
This is pretty much a NO FAIL recipe. It’s also one you can play with and make vegetarian, use sausage, add and subtract goodies to your hearts (I mean stomachs) content!

Enjoy my friends and make lots of this because you are going to love it!!

Have a Blessed Day!

Makes a great freezer meal.

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Salisbury Steak with Frozen Burgers

We buy Ground Beef in bulk and I love to make my own Homemade Hamburger Patties, I love to think up new ways to use those frozen burgers too!

You might wonder what is Salisbury Steak anyway? Well it’s pretty much minced ground beef..in other words..a fancy little hamburger in the shape of a steak (some call it “the poor man’s steak), served with gravy and potato’s, noodles or rice.

**Ingredients:**
- 2-4 Frozen Hamburger Patties
- 1 Cream of Mushroom or Chicken Soup
- 3/4 can Milk
- Worsteshire Sauce
- 1-2 tsp. Beef Bouillon (to taste)
- Pepper
- 1-1 1/2 cups sliced Mushrooms
- 2-3 Tbls. Butter to Sauté Mushrooms in
- Optional Seasoning Salt or Onions

**Directions:**

First make your “gravy” Stir into a skillet: Soup, Milk, Worsteshire Sauce, Bouillon, Seasoning Salt if using, Pepper and Onions (you could sauté the onions first if you like) Heat to a simmer.

Then place Frozen Burgers into skillet with Gravy. No need to thaw first.

Cover with a lid and simmer for about 15. min.

While the “Salisbury Steaks” are simmering...

Sauté your mushrooms if you are adding these...oh please tell me you are because they are sooo good!

Melt your butter in pan on Med.- Med. High and then add Sliced Mushrooms...as many as you like or as little. Add more butter if you need to.

Once the Mushrooms start turning brown is when they are done...we like ours real brown.
Serve along with Rice, Potatoes or Noodles!

One other little tip! If you want to make this even easier...by a bottle/can of gravy! It’s really ok..

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Pizza Burgers

Last week I did a little experiment with frozen hamburger patties. We love burgers but sometimes it’s just fun to switch it up so the fam doesn’t get too bored. Plus I like to do things easy, like cooking my burgers in the oven! So I created these Pizza Burgers.

They were so moist on the inside and crunchy on the outside AND tasted like a Pizza! Yum! I got a thumbs up on these babies so enjoy!

**Ingredients:**
- Frozen Hamburger Patties
- 2-3 eggs stirred
- 1/2 cup each Panko Bread and Italian Seasoned Bread Crumbs
- Mozzarella Cheese

**Pizza Sauce (this is deelish!)**
- 1 small 8 oz. can tomato sauce
- 1 t olive oil
- 1 t oregano
- 1 t basil
- 1 t salt..I don’t use hardly any of this
- 1/8 to 1/4 cayenne pepper
- 1/2 t. garlic powder

**Directions:**

Grab those frozen hamburgers out of the freezer...

Stir up eggs for dipping in a shallow bowl then mix the Panko Bread and Italian Bread Crumbs together in another shallow bowl (or plate)

Dip Frozen Burger into the eggs.

Then dip into breadcrumbs to coat burger on both sides.

Place the burgers onto Parchment Paper, then place the Parchment Paper onto a wire rack inside a cookie sheet to catch the grease. If you don’t have parchment paper..skip it and just spray your wire rack so the burgers don’t stick and for easy clean up.
Place in oven and bake at 375 degrees for about 15 minutes. Then turn over and bake for another 5 min. Check doneness with a meat thermometer 160 degrees is safe or cut one open and be sure there is no pink.

Remove Parchment Paper (burgers slide right off) and top with homemade or store bought Pizza Sauce and Mozzarella Cheese.

Put back into oven for a few more minutes. Just until Cheese melts. You can turn your oven off.

Then top with whatever you like on your Pizza! Pepperoni, Sausage, Veggies, Pineapple! YUM!

You could also serve on Homemade French Bread Rolls!

These stayed big fat and juicy while being crunchy on the outside...they were deelish!!

These were super easy to make and guess what..you could even make ahead on the weekend by doing the first few steps (eggs and coating) Then you would set them onto a cookie sheet and flash freeze.

Flash freeze just means that you set them out onto a cookie sheet then put them in the freezer for about 20 min. They will freeze individually rather than stick together. Then you take them and put them into a ziplock bag and put in freezer for later!

Enjoy and be blessed today!

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Mashed Potato Burger Stacks

Because I use a very flexible meal plan, I’m always stocked with frozen hamburger patties, freezer meals and things like that.

I was sort of craving something like comfort food but didn’t want to fuss too much, so I got out some homemade frozen burgers and made these...

Ingredients:

- Precooked Frozen Hamburger Patties ~ Homemade or Store bought
- Organic Instant Mashed Potatoes ~ and ingredients to make (milk, butter, water)
- Cheese

Directions:

Simply place frozen burgers onto a rack that is on a cookie sheet. That way the grease drips down and the burgers don’t bake in it. More healthy.

Place in 400 degree oven. While the burgers are thawing, cut slices of cheese and make your instant potatoes.

Pull burgers out of oven when potatoes are done and start “stacking”.

First the Cheese ~

Then the mashed potatoes ~

Then stack more cheese on top. Now you could always add more things like onions and stuff if you want. You could also add graving on top, if you wanted to make that real quick.

Now put back into the oven and bake for about 5 more minutes...while that is cooking, make a quick salad or open a can of whatever or frozen whatever! LOL

15 minutes and you got yourself a quick hearty meal!

Enjoy and be Blessed Today!

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Cheesy Sauce Burgers in the Oven!

Since I make up so many recipes I never know what to call them so excuse the silly name.

These are so super easy and tasty you’ll definitely want to make them for a quick dinner on those busy weeknights. It does take time to cook, but then that will give you more time to get a bunch of other things done while it cooks.

Quick Easy Dinner with Frozen Burgers, a minimum of time AND ingredients!

**Ingredients**

- Frozen Burgers
- Spaghetti Sauce, your favorite
- Cheese, any kind
- French Rolls or Hamburger Buns

**Instructions**

1. Spray 9X13 Pan with cooking spray..or whatever size dish you want. Then put as many Frozen Burgers in that you need...straight out of the freezer
2. Now with the Spaghetti Sauce of your choice pour over all the burgers
3. Cover with foil and cook in an oven for about 45 minutes at 350 degrees, you could totally use a crockpot for something like this and cook all day long on low
4. Remove from oven and remove foil.
5. Top with Cheese or your choice, Place back in oven for about 3 min. to start the cheese melting.
6. Put the Cheesy Sauce Burgers on a Hamburger Bun or French Roll!

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Taco Soup – Single Serving

This little recipe was created from leftover tacos that we had the night before.

**Ingredients:**

- 1/2 Cup Taco Meat
- 1/2 Cup Rice
- 1/2 Cup Corn Salad/Salsa
- 1 1/2 cups Water
- 1 tsp. Chicken Broth/Bullion
- 1/2 tsp. Taco Seasoning (you could use less...I like spice)
- Optional – Cheese and Tortilla Chips and Salsa for topping..or sour cream

**Directions:**

Pour water into pot ...Then add all the other ingredients. Heat and eat!

Then I add a small amount of Cheese, Tortilla Chips, and Salsa to my bowl and YUMMY!!
Meatballs

Now here is one of my favorite time savers with Ground Beef, I like to make a huge batch of Meatballs and then serve them in different ways with different sauces:

- 3 pounds lean Ground Beef
- 1 1/2 cups soft bread crumbs
- 3 eggs
- 6 tabls minced onion
- 3 cloves garlic, minced
- 1 1/2 tsp salt
- 1/2 tsp pepper
- Mix all ingredients together. Make into 1 inch balls. Put onto cookie sheets and cook in oven for about 10 minutes at 350 degrees. Remove meatballs to another cookie sheet and flash freeze. Divide into dinner portions and put into freezer bags.

Serve Meatballs with these different sauces:

Sour Cream Stroganoff Sauce

- 1/4 C. butter
- 1 small onion
- 1/4 C. all-purpose flour
- 2 1/4 C beef broth
- 1/2 C – 1 pint sour cream (I use 1 C)
- 1/2 teaspoon dill seed
- salt & pepper to taste

Sweet and Sour Meatballs

- 1 20oz can unsweetened pineapple chunks packed in natural juices
- 1/4 C packed brown sugar
- 1 10 3/4 oz can chicken broth
- 1/4 cider vinegar
- 1/2 Cup Water
- 1 tsp. soy sauce
- 1 T ketchup
- 2 Tbls. cornstarch
- 1 C sliced green onion
- 3 green bell peppers, seeded, cut into 1 inch squares
- 5 oz can sliced water chestnuts
- 1/2 C shredded carrots

Drain the pineapple chunks, reserving 3/4 cup of juice (if there is not enough, add water to make 3/4 C) Combine juice, additional 1/2 cup water, vinegar, soy sauce, brown sugar and cornstarch in a medium saucepan and stir until sugar and cornstarch dissolve. Cook over low heat until thick and bubbling, stirring constantly. Add green peppers, shredded carrots, meatballs, water chestnuts and 1 Cup of pineapple chunks. Heat until meatball are hot, stirring frequently. Serve with rice.

Swedish Meatballs

- 1/4 C all-purpose flour
- 2 Tbls butter
- 2 C 1/2 & 1/2
- salt and pepper to taste

In skillet, stir flour and butter over medium heat until browned. Slowly whisk in 1/2 & 1/2 and salt and pepper. Bring to a boil. Cook, stirring until thickened and smooth. If gravy has lumps you can pour through a strainer. Add meatballs to sauce. Heat to serving temp. or cool and reheat later. Serve over noodles or rice. Makes 6 – 8 servings.

faithfilledfoodformoms.com/easy-ground-beef-recipes-for-the-freezer/
Homemade Hamburger Patties and How to Freeze for Later

I’ve been asked more than a couple of times how I go about making mass quantities of hamburger patties and freezing them...ever since I created the post Cooking Your Burgers in the Oven. So I thought is would be fun to do this super easy little tutorial and show you just how I go about making:

**Ingredients:**

- Hamburger! (the best is 85/15) That means 85% lean and 15% fat
- Seasonings that you and your families like
- Freezer Bags
- **Parchment Paper** or Wax Paper
- Cookie Sheet

**Directions:**

It is best to make Hamburger Patties with a little fat in them, hence the 85/15 ground beef. This will bind your burger together and gives it more flavor. I really have to remind myself this because we rarely eat high fat meats anymore. Of course if you really must use the leanest meat you can find..that’s ok too. It just may fall apart easier during cooking.

Ok so here we go....

Put Parchment Paper down on cookie sheet to line it. This makes for easy clean up and keeps the frozen burgers from sticking when you flash freeze.

I also place Parchment Paper onto the counter or cutting board for easy clean up. Grab up a handful of Hamburger and form into a ball.

Now flatten to make your Hamburger Patties. I have a friend that can’t stand to touch Hamburger so she uses gloves..that’s legal too

Now place your burgers onto the Parchment Paper lined cookie sheet. I like to season at this time because as the burgers thaw before you start cooking..it’s kind of marinating them!

Place your burgers on cookie sheet into the freezer for about 1 to 2 hours. There is no need to cover. This is known as flash freezing. It keeps your burgers as individual and from sticking together.
While the burgers are in the freezer, take a minute to cut up some of that Parchment Paper into squares. You will put these in between the hamburgers just like the store bought ones..this totally assures that they don’t stick together a bit!

Get your burgers out of the freezer and stack them up with Paper in between.

Then put them into freezer bags!

And that my friends is all there is to making homemade hamburger patties and how to freeze for later. This can save you tons of bucks with just a minimum of effort. Next time you go to the store..check out the prices between the burgers that are already made and making your own.

If you buy in bulk...then you REALLY have a big savings. If you have never tried buying in bulk, Zaycon’s is an amazing and affordable way to buy your meat in bulk! Hormone Free too! (that was a referral link..I get $1 for everyone that orders from them...at no cost to you of course) I have been ordering from them since they started out...excellent meat!

If you are interested in doing Freezer cooking you can hop on over to the Easy Freezer Meal Ideas and Recipes page and find tons more recipes!

faithfilledfoodformoms.com/homemade-hamburger-patties-and-how-to-freeze-for-later/
Cooking Your Burgers in The Oven!

Surprisingly one of my most searched for food recipe posts is How to Cook Burgers in the Oven! Isn’t that so crazy!? NOT! When I got the brilliant idea to cook my frozen burgers in the oven...I was sooo happy with the results. It was quick, easy and yummy! If you haven’t checked that post out..hop on over after you check out this super easy new recipe I cooked up the other night!

So I know that you know we are so busy around our house (I say it enough) and I bet you are too! And even if you’re not really busy, well who likes to clean up a messy kitchen!? The other day my fam was requesting burgers for dinner, but it seemed like I had just cleaned the kitchen..again..

Here is what I did..

Line a Cookie Sheet with foil..

Put Cooling Racks on top of foil..Spray with Cooking Oil..easy clean up..

Lay out Frozen Burgers onto racks..

Bake in oven at 375 degrees for 15-20 minutes..then turn over and Top with Cheese for an additional 5

Oh and I broiled for just a few seconds..to make them “look grilled”

(Be sure and check for doneness)

That’s it!

Oh and Clean Up..

Put Racks in Dishwasher..

And throw foil away!

So what do you think? It took me a matter of minutes of my time for clean up.. from start to finish. Not including cooking time of course

faithfilledfoodformoms.com/cooking-your-burgers-in-the-oven/
Mini Bacon Cheeseburger Calzones

I need some quick and fun ways to keep my family eating healthy and to keep me from getting too tired! LOL! I like to cook up BIG batches of homemade snack foods so that I am ready at all times for something quick and satisfying. I was really excited to come up with this fun and easy recipe for Kraft Fresh Take and share it with you...my awesome readers!

Ingredients

- Homemade or Store Bought Bread Dough (recipe below)
- ½ Ground Beef –Cooked and Crumbled
- ½ Cup Catsup
- 1½ tsp. Mustard
- ½ Cup Cheddar Cheese
- ½ Cup Kraft Fresh Take Cheddar Jack & Bacon (Perfect for the Mini Bacon Cheeseburger Calzones!)

Instructions

1. Cook your Ground Beef, in a bowl, add the rest of the ingredients and stir. Set aside until dough is ready.
2. Roll out your dough to about ⅛ of an inch thick and cut small circles
3. Put about ½ Tbsp. meat mixture in the middle..
4. Then add a little Cheddar Cheese on top if you would like it more cheesy.
5. Fold over and Crimp edges together with a fork so that everything stays inside
6. Dip or Brush with an Egg Wash...(that is just an egg with about a Tbsp. of water mixed together well) This will help the Kraft Fresh Take to stick to it.
7. Dip the Calzones into the Fresh Take
8. After coating with the Kraft Fresh Take, put onto a cookie sheet and put into a preheated oven at 350 for 10-15 min
9. Let cool on a cooling rack...

These can be frozen for later! Yay!
Directions for Homemade Bread Dough

Ingredients

- 2 1/2 Cups Flour
- 1 Cup Warm Water (a little warmer than warm but not hot)
- 1 Tbsp. Yeast
- 1 Tbsp. Brown Sugar
- 1 Tbsp. Olive Oil (you can use other oils)
- 1/2 tsp. Salt

Directions

Put water into a large bowl, then add sugar and yeast.

Stir up just a little to mix.

Then let sit for about 5-10 min. It will get foamy on top.

Add Olive oil, Salt and Flour and stir.

Now flour the surface of your counter and begin to knead. It’s really just mixing the yeast up more to get through out your bread dough. Just form a pile fold toward you and push away with palm of your hand. Turn about 1/3 of the way and do it again.. continue for about 5 minutes.

The dough will become less and less sticky and more smooth. You can then shape it into a nice little ball to let rise. Set it back into a bowl and cover to let rise for about 45 min. to an hour. It will be double the size.

While your dough is rising...make the “insides” of your Mini Bacon Cheeseburger

That’s it! My family REALLY enjoyed these and I know that you will too! The Cheddar Jack and Bacon was a perfect match for my Mini Bacon Cheeseburger Calzones!

Put leftovers into a plastic freezer bag and freeze!

Although this seems a little complicated, it really is not. Especially if you buy your Bread Dough..but I know many of my readers like to do things from scratch so there you go
Other Ideas and Tips for Ground Beef

I fry up a big batch in several pans before I freeze. Don’t forget to rinse Beef in a strainer to get any grease off after frying and browning. Then I divide up into 1 Gallon Freezer Bags, enough for a meal in each bag. These are some of the meals I use this Ground Beef for:

**Spaghetti of course**

Unthaw beef. Put into a pan with Store bought Spaghetti Sauce. (or homemade spaghetti sauce) Serve over noodles. Of course you can always use the meatballs from the recipe below to make spaghetti and meatballs.

**Taco Meat**

Unthaw Beef. Put into a pan with 1 package of Taco Seasoning. Follow directions on package.. (this can also be done BEFORE you freeze your cooked Ground Beef) That would eliminate this step and be even faster. I use this meat to serve with:

- Tacos
- Nachos
- Beef Enchiladas/Chimichangas
- Taco Salads
- Taco soup

**Pizza topping**

My hubby loves meat on his Pizza. So when I make Pizza I have cooked Ground Beef all ready to roll.