

Stovetop Cheeseburger Pasta

INGREDIENTS

- 1 package (16 ounces) penne pasta
- 1 pound ground beef
- 1/4 cup butter, cubed
- 1/2 cup all-purpose flour
- 2 cups 2% milk
- 1-1/4 cups beef broth
- 1 tablespoon Worcestershire sauce
- 3 teaspoons ground mustard
- 2 cans (14-1/2 ounces each) diced tomatoes, drained
- 4 green onions, chopped
- 3 cups shredded Colby-Monterey Jack cheese, divided
- 2/3 cup grated Parmesan cheese, divided

DIRECTIONS

- Cook pasta according to package directions; drain.
- Meanwhile, in a Dutch oven, cook and crumble beef over medium heat until no longer pink, 5-7 minutes. Remove from pan with a slotted spoon; pour off drippings.
- In same pan, melt butter over low heat; stir in flour until smooth. Cook and stir until lightly browned, 2-3 minutes (do not burn). Gradually whisk in milk, broth, Worcestershire sauce and mustard. Bring to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes. Stir in tomatoes; return to a boil. Reduce heat; simmer, covered, 5 minutes.
- Stir in green onions, pasta and beef; heat through. Stir in half of the cheeses until melted. Sprinkle with remaining cheese; remove from heat. Let stand, covered, until melted.

Turkey Biscuit Skillet

INGREDIENTS

- 1 tablespoon butter
- 1/3 cup chopped onion
- 1/4 cup all-purpose flour
- 1 can (10-1/2 ounces) condensed chicken broth, undiluted
- 1/4 cup fat-free milk
- 1/8 teaspoon pepper
- 2 cups cubed cooked turkey breast
- 2 cups frozen peas and carrots (about 10 ounces), thawed
- 1 tube (12 ounces) refrigerated buttermilk biscuits, quartered

DIRECTIONS

- Preheat oven to 400°. Melt butter in a 10-in. cast-iron or other ovenproof skillet over medium-high heat. Add onion; cook and stir until tender, 2-3 minutes.

- In a small bowl, mix flour, broth, milk and pepper until smooth; stir into pan. Bring to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes. Add the turkey and frozen vegetables; heat through. Arrange biscuits over stew. Bake until biscuits are golden brown, 15-20 minutes.

Cheesy Chicken & Broccoli Orzo

INGREDIENTS

- 1-1/4 cups uncooked orzo pasta
- 2 packages (10 ounces each) frozen broccoli with cheese sauce
- 2 tablespoons butter
- 1-1/2 pounds boneless skinless chicken breasts, cut into 1/2-inch cubes
- 1 medium onion, chopped
- 3/4 teaspoon salt
- 1/2 teaspoon pepper

DIRECTIONS

- Cook orzo according to package directions. Meanwhile, heat broccoli with cheese sauce according to package directions.
- In a large skillet, heat butter over medium heat. Add chicken, onion, salt and pepper; cook and stir 6-8 minutes or until chicken is no longer pink and onion is tender. Drain orzo. Stir orzo and broccoli with cheese sauce into skillet; heat through.