


the great ones



One pot and you've got it made – that's Susanne Stark's weeknight philosophy. Here, she shares our standout recipes.

Taco Bake

Susanne says: "You just can't go wrong with taco and cheese flavour, especially with a casserole this fuss-free."

Prep: 15 min. | Total: 35 min.

- 1 pkg. (400 g) Kraft Deluxe Original Cheddar Pasta & Sauce
- 1 lb. (500 g) lean ground beef
- 1 pkg. (35 g) taco seasoning mix
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup light sour cream
- $1\frac{1}{2}$ cups shredded Cracker Barrel Old Light Cheddar Cheese
- 1 cup salsa

PREHEAT oven to 400°F. Prepare Dinner as directed on package. While Macaroni is cooking, brown meat; drain. Add taco seasoning mix and water to meat; simmer 5 min.

STIR sour cream into prepared Dinner. Spoon half of the Dinner mixture into 8-inch square or 9-inch round baking dish; top with layers of meat mixture, 1 cup of the cheese and remaining Dinner mixture. Cover.

BAKE 15 min. Top with salsa and remaining $\frac{1}{2}$ cup cheese. Bake, uncovered, an additional 5 min. or until cheese is melted.

Makes 6 servings, 1 cup each.

JAZZ IT UP: For extra crunch, prepare and bake as directed, topping with $\frac{1}{2}$ cup coarsely crushed tortilla chips along with the salsa and cheese.