

Ground Beef Hash

(Serves 6)

- 2lbs 93% Lean Ground Beef
- 1 Package Tater-tots
- 1 Package Frozen Corn
- 1 Package Frozen Peas & Carrots
- 1 12oz can Condensed Cream of Chicken Soup
- 1 teaspoon Salt
- 1 teaspoon Garlic Salt (*Meat Seasoning*)
- 1 teaspoon Onion Salt (*Meat Seasoning*)
- 1 teaspoon Black Pepper (*Meat Seasoning*)

1: Break apart the hamburger and cook at medium heat in a large frying pan. Sprinkle the onion salt, garlic salt and black pepper as it browns.

2: Preheat the Oven to 400 degrees.

3: Once the hamburger is no longer pink, add the cream of chicken soup and 1 cup of water. Mix well and allow to reduce for several minutes.

4: Once the dish takes on a thick and creamy texture, stir in 1 cup of frozen corn and 2 cups of frozen peas and carrots. Mix well and simmer for 3-5 minutes.

5: Empty the frying pan into a 9x13 lasagna pan or casserole dish. Smooth the top with a spatula until the mixture has an even top.

6: Cover the top completely with tater-tots, packing them as tightly as possible. Sprinkle a light dusting of black pepper and salt across the top.

7: Place in the oven uncovered and cook for 25-30 minutes. Allow to cool 5 minutes before serving.