

A Twist On Burgers That Tastes Great



(NAPSA)—Dress up your weekly hamburger dinner and surprise your family with this tasty Biscuit-Topped Hamburger Stew.

The hearty meal is easy to make and calls for familiar ingredients that are already favorites, such as ground beef, potatoes and refrigerated biscuits. With its golden flaky biscuit layers surrounding the bubbly casserole, this simple weeknight dinner is sure to please.

Biscuit-Topped Hamburger Stew

- 1 lb. lean ground beef
- ½ cup coarsely chopped onion
- 1 (14.5-oz.) can diced tomatoes, undrained
- 1 (12-oz.) jar homestyle beef gravy
- 1½ cups diced peeled potatoes
- 1 cup carrot strips (1x¼x¼-inch)
- 1 cup frozen cut green beans
- ¼ teaspoon pepper
- 1 (6-oz.) can Pillsbury®

Hungry Jack® Golden Layers™ Refrigerated Buttermilk Biscuits

Heat oven to 375°F. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add ground beef and onion; cook and stir until beef is thoroughly cooked. Drain.

Add all remaining ingredients except biscuits; mix well. Bring to a boil. Reduce heat to medium-low; cover and cook 10 to 15 minutes or until vegetables are tender, stirring occasionally.

Spoon into ungreased 8-inch square (2-quart) or oval (2½-quart) baking dish.

Separate dough into 5 biscuits; cut each in half. Arrange, cut side down, around outside edge of hot mixture.

Bake at 375°F. for 20 minutes or until casserole is bubbly and biscuits are deep golden brown.

Makes 4 servings.