



Hearty Hamburger and Potato Skillet

Serves 6

1 pound ground beef
½ onion, chopped
½ teaspoon salt
fresh cracker pepper

1½ pounds potatoes, sliced thin
4 large carrots, peeled and sliced
2 cups shredded colby-jack cheese
parsley flakes, dried

In an oven safe skillet brown beef with onions. Add salt and pepper. Remove from heat and set aside. Place sliced potatoes in a pot and cover with water. Sprinkle in 1 teaspoon of salt. Bring water to a rolling boil; add carrots. Simmer just until potatoes and carrots are tender. (around 10-12 min.) Drain well and set aside.

White sauce

¼ cup butter
¼ cup flour
2 cups milk
1½ teaspoons salt
½ cup sour cream
fresh cracked pepper

In a small saucepan, melt butter; add flour and whisk until smooth. Add milk and salt and cook until thickened. Remove from heat; add sour cream and fresh cracked pepper. To assemble; pour cooked potatoes and carrots over the browned hamburger in skillet. Pour white sauce over top and use a spoon to make holes for the sauce to be evenly distributed to the bottom of the skillet. Top with shredded cheese. Sprinkle with dried parsley flakes. Bake at 400°F for 20 minutes. Let rest 10 minutes before serving.
