



## Cheeseburger Chowder

**Active Time: 20 minutes**

**Total Time: 30 minutes • Serves: 6**

- 1 pound **Certified Angus Beef® ground round**
- 1 medium onion, chopped (about 1½ cups)
- 2 cans (14½ ounces each) less-sodium chicken broth (3½ cups)
- 2 cups **Barilla® basilico or marinara pasta sauce**
- 1 large Idaho russet potato (about 10 ounces), peeled and cut into ½-inch pieces (about 1½ cups)
- 2 cups Schnucks frozen mixed vegetables
- 1 package (16 ounces) mild Mexican pasteurized prepared cheese product, cut into 1-inch chunks

**1.** In 4- to 6-quart saucepan, cook ground round and onion over medium heat 8 to 10 minutes or until meat is no longer pink and onion is tender, breaking up meat with side of spoon. Stir in broth and pasta sauce and cook 5 to 6 minutes or until mixture simmers.

**2.** Stir in potato and frozen vegetables; heat to boiling over high heat. Reduce heat to medium; simmer 9 to 10 minutes or until potato is tender.

**3.** Add cheese and cook 5 to 7 minutes or until cheese melts and chowder is heated through, stirring frequently. Makes about 11½ cups.

*Each serving: about 464 calories, 28g total fat (15 g saturated), 106 mg cholesterol, 1796 mg sodium, 29 g carbohydrate, 4 g fiber, 29 g protein*

## Chipotle Sloppy Joes

**Active Time: 20 minutes**

**Total Time: 30 minutes • Serves: 6**

- 1 pound Meat Masters 90% extra lean ground beef
- 1 medium onion, chopped (about 1½ cups)
- 2 cups **Barilla® marinara or basilico pasta sauce**
- ½ cup Schnucks canned black beans, rinsed and drained
- ½ cup Schnucks frozen corn
- ¼ cup Schnucks ketchup
- 1 tablespoon La Preferida® hot chipotle sauce
- ¾ teaspoon **Spice Islands® ground cumin seed**
- ¼ teaspoon salt
- ½ cup loosely packed fresh cilantro leaves, chopped
- 6 Schnucks sesame hamburger buns

**1.** In nonstick 12-inch skillet, cook ground beef and onion over medium heat 8 to 10 minutes or until meat is no longer pink and onion is tender, breaking up meat with side of spoon.

**2.** Stir in pasta sauce, beans, frozen corn, ketchup, chipotle sauce, cumin and salt and cook 5 minutes to blend flavors, stirring frequently. Remove skillet from heat; stir in cilantro. Makes about 5 cups.

**3.** If desired, toast buns. To serve, place bottom halves of buns on each of 6 dinner plates; top with Sloppy Joe mixture. Replace top halves of buns.

*Each serving: about 353 calories, 14 g total fat (5 g saturated), 39 mg cholesterol, 909 mg sodium, 39 g carbohydrate, 4 g fiber, 17 g protein*

### beer pairing > Dos Equis Lager

Beat the heat of smoky chipotles with this Mexican lager. Its natural malt sweetness will refresh your taste buds after each bite.

