

RESIDENT AND FAMILY

Recipe

CONTEST WINNER

Seven Layer Salad

MARCELLA

EAGLE POINTE PLACE – DUBUQUE, IOWA

CATEGORY: ENTRÉE

SERVES: 10

SERVING SIZE: 6 OZ.

INGREDIENTS

2 cups potatoes, peeled and sliced

2 cups carrots, sliced

1 cup onions, finely chopped

2 cups celery, thinly sliced

1 can peas, drained

1 ½ lb. ground beef, browned

1 can tomato soup

1 tsp oregano

1 tbsp brown sugar

DIRECTIONS

1. In a 2-quart casserole arrange each ingredient in layers in this order:
 - 1st layer: Sliced potatoes
 - 2nd layer: Sliced carrots
 - 3rd layer: Chopped onions
 - 4th layer: Sliced celery
 - 5th layer: Peas
 - 6th layer: Ground beef
 - 7th layer: Mixture of tomato soup, oregano and brown sugar
2. Pour the tomato soup mix over all and bake at 325 degrees covered for 1 hour.
3. Remove cover and bake for an additional 30-45 minutes.
4. Enjoy!




Eagle Pointe Place
Senior Living