

Recipes by Sue Kenny - Kenny Angus, of Schaller, Iowa

## **Creamy Taco Soup**

### Ingredients

- 1 lb. ground beef
- 1 T. oil
- 1 onion, diced
- 2 to 3 cloves of garlic, minced
- 1 green bell pepper, diced
- 1 10 oz. can Rotel tomatoes
- 1 8 oz. pkg cream cheese
- 1 packet taco seasoning
- salt and pepper to taste
- 1 14.5 oz. can beef broth

Directions: Add oil to a large pot or dutch oven. Brown the beef, onion, and garlic over medium heat. Add the bell pepper, Rotel diced tomatoes, cream cheese, and spices. Stir for 4 to 5 minutes until tomatoes are soft and cream cheese is mixed through. Pour in broth and reduce to low to medium heat. Simmer 15 to 20 minutes or until desired thickness. Top with fresh avocado, sour cream, shredded cheese, fresh cilantro, and jalapeno. Finish with a drizzle of lime. Make a bigger batch because it doesn't last! You can put it in a Crockpot to have ready when you come in from chores.

## **Beef and Veggie Stir Fry**

### Ingredients

2 T. vegetable oil  
1 lb. boneless top sirloin steak, thinly sliced into bite-size pieces  
1/2 c. onion, sliced  
1 T. garlic, minced  
1 T. ginger, minced  
1 12 oz. bag fresh mixed vegetables stir-fry medley  
1 6 oz. pack mushrooms, sliced  
1 8 oz. can water chestnuts  
1 red bell pepper, sliced into strips  
2 T. soy sauce  
1/2 tsp. red pepper flakes  
1 pack stir-fry seasoning mix  
Steamed instant white rice for serving

Directions: In a large skillet or wok, heat 1 tablespoon of vegetable oil over high heat. Add the beef and stir-fry for about 3 minutes. Remove beef and reserve. To the same wok, add the remaining oil and sauté the onions, garlic, and ginger. Add the stir-fry vegetable medley, mushrooms, water chestnuts, and red bell peppers. Stir-fry for about 3 minutes and return the beef to the wok. Stirring constantly add the soy sauce and crushed red pepper flakes. In a small bowl, whisk the stir-fry seasoning mix with 1/8 cup water until combined, then add 2 teaspoons of cornstarch to thicken. Add the seasoning mixture to the wok and stir for another 3 minutes. Serve with steamed instant white rice.

## **Philly Cheesesteak Sliders**

### Ingredients

1 pkg King's Hawaiian rolls  
2 green bell peppers  
1 onion  
1 pkg fresh mushrooms  
Steak (sirloin or ribeye) thinly sliced  
mayonnaise to taste  
provolone cheese slices  
melted butter

Directions: Slice an entire package of King's Hawaiian rolls, then pull apart in half and spread light coat of mayonnaise on the rolls. Dice the green bell peppers, onion, and fresh mushrooms. Preheat oven to 350 degrees Fahrenheit. Put bottom of slider buns in 9x13 pan. Place cooked, thin slices of steak aside. Sauté pepper, onions, and mushrooms until tender. Add layer of steak followed by provolone cheese and sautéed veggies. Place top slider buns over the layers of steak, cheese, and veggies. Brush the top of the buns with melted butter.

Cover with foil and bake 10 minutes, remove foil and bake another 10 minutes.

ENJOY!!