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Hamburger Skillet Dinner



Servings per Recipe: 4

Nutrition Facts

Calories: 320 Total Fat: 12 g Sodium: 650 mg

Total Carbohydrate: 28 g

Dietary Fiber: 5 g Protein: 27 g

Ingredients

- 1 pound ground beef, lean
- 1 small onion, chopped
- 1/2 cup water
- 1/4 cup low-sodium soy sauce
- 1 potato, peeled and sliced
- 1 large green pepper, cut into thin strips
- 1 cup celery, diced
- 2 cup cabbage, chopped
- 2 tomatoes, diced, or 1 can (15 oz.) diced tomatoes, drained
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder

Preparation

- 1. Wash hands with soap and water.
- 2. Before cutting, gently rub fresh produce under cold running water, then prepare as directed.
- 3. In a large skillet or pot brown beef and onion. Drain excess fat.
- 4. Add rest of ingredients to skillet or pot.
- 5. Cover and cook on high for 1-2 minutes.
- 6. Reduce heat and cook slowly (simmer) for 15 minutes.

Note: You can use ground turkey, chicken, pork or venison in place of the ground beef.