



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Hamburger Helper For A Chef

Preheat oven 400°F

Serves 6

- ¼ cup extra virgin olive oil
- 1 lb lean ground beef - *I grind my own*
- 1 lb hot Italian sausage, meat removed from casings
- 1 red bell pepper, seeded and chopped coarsely
- 1 red onion, peeled and chopped coarsely
- ½ lb mini Portobello mushrooms, cleaned and sliced thick
- 3 cloves of garlic, peeled and minced
- 1 teaspoon fennel seed
- 1 teaspoon black peppercorns
- 2 teaspoons sea salt
- ¼ cup homemade pesto - recipe to follow
- 1-28 oz can diced plum tomatoes in puree
- 1 ½ cup dry fusilli, cooked
- ½ lb fresh mozzarella, sliced

THE STEPS:

- Grind fennel seeds and peppercorns in a spice grinder and set aside.
- Place a heavy bottomed stovetop to oven casserole over medium high heat and add olive oil
- When oil is warmed, add ground beef and sausage meat.
- Cook until meat is no longer pink.
- Add red pepper, red onion, garlic, mushrooms, ground fennel mixture and salt
- Sauté 15 minutes
- Stir in tomatoes and pesto.
- Add cooked pasta and mix well.
- Cover with sliced mozzarella.
- Cover and bake until bubbling and cheese is melted - 25 minutes.
- Remove cover and brown cheese - about 5 minutes.
- Remove from oven and allow casserole to set up for 10 minutes then serve.

THE LOVE: Take the time to grind your own beef. After all, we're doing everything we can to HELP this hamburger!