

## SKILLET SUPPER

Yield: 6 Servings | Serving Size: 1 cup

Cost/Serving: \$1.16

## Ingredients:

1/2-pound lean hamburger (15% fat or less)

2 cups low sodium

2 1/2 cups water

1 cup mushrooms, sliced, canned or fresh (or other vegetable)

2 cups uncooked whole wheat macaroni (or other small pasta)

1 (12.5ounce) can Italian diced tomatoes

1/2 cup parmesan

## **Directions:**

- 1) Brown meat in skillet and drain fat.
- 2) Add rest of ingredients (expect parmesan cheese) and bring to a boil.
- 3) Reduce heat, cover, and simmer 13 to 14 minutes or until pasta is done. Stir occasionally and remove lid the last few minutes.
- 4) Top with parmesan cheese.

## **Nutrition Facts**

6 servings per container

Serving size 1 cup (398g)

Amount per serving Calories

300

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 390mg	17%
Total Carbohydrate 37g	13%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 0g Added Sug	gars 0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 148mg	10%
Iron 3mg	15%
Potassium 480mg	10%

<sup>\*</sup>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter



Find us on Pinterest pinterest.com/buveatlive



**Find us on Facebook** facebook.com/buyeatlivebette





This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact the Montana Public Assistance Helpline at 1-888-706-1535 or www.apply.mt.gov. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.