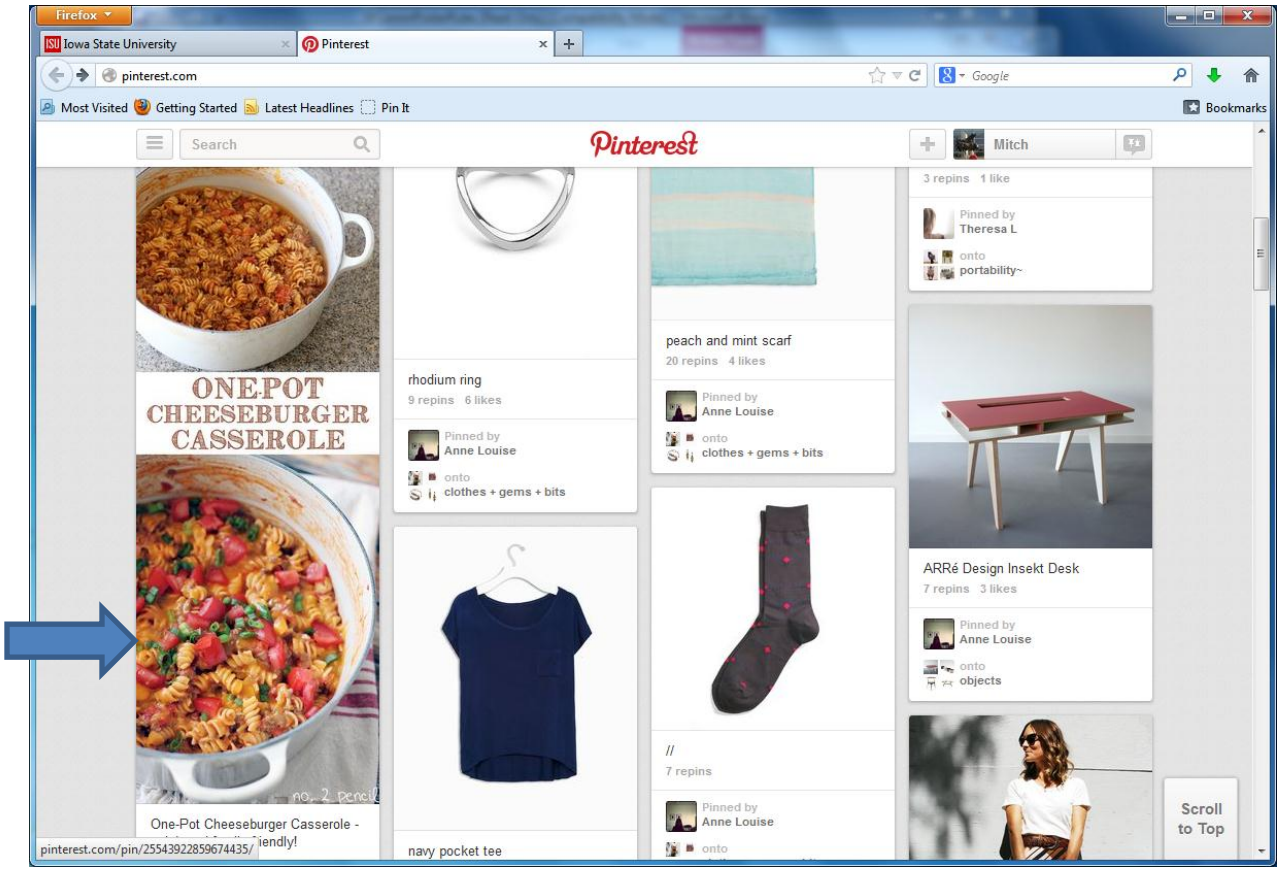
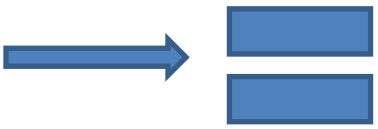
Pinterest to Original Source in 3 Easy Steps

1) Find item/recipe on Pinterest – “Wow, that cheeseburger casserole really looks good!”. Click on the image

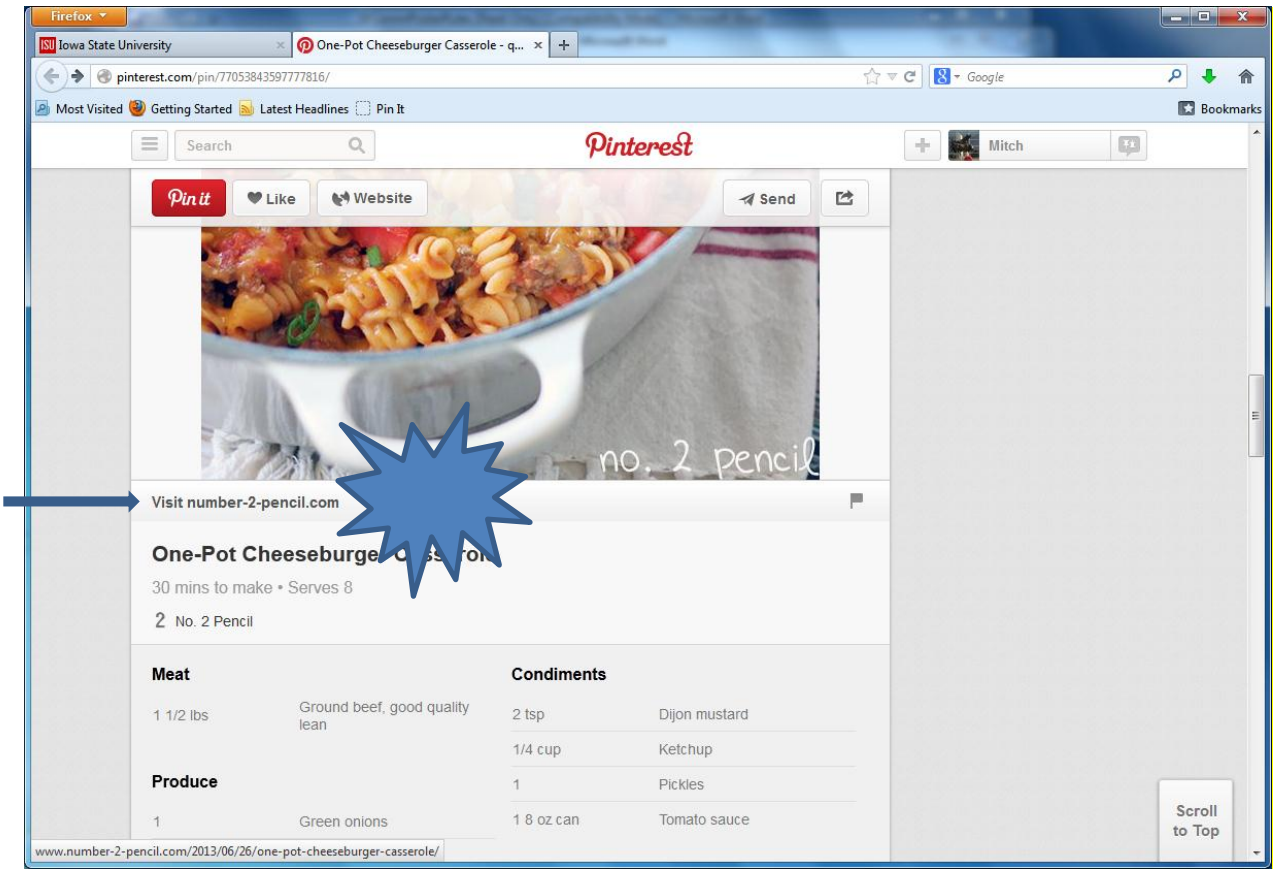


2) Clicking on the image brings up a page just for the cheeseburger casserole. Still on a Pinterest page – but wait! Scroll the mouse over the casserole picture and a “Visit number-2-pencil.com” icon pops up below the image. Now we’re getting somewhere that’s starting to look like an original source. Not Pinterest, but number-2-pencil.com . *(We could live with citing*

number-2-pencil.com as the source, but we can do better.) Click on either the image of the casserole or on the “Visit number=2-pencil.com” icon.

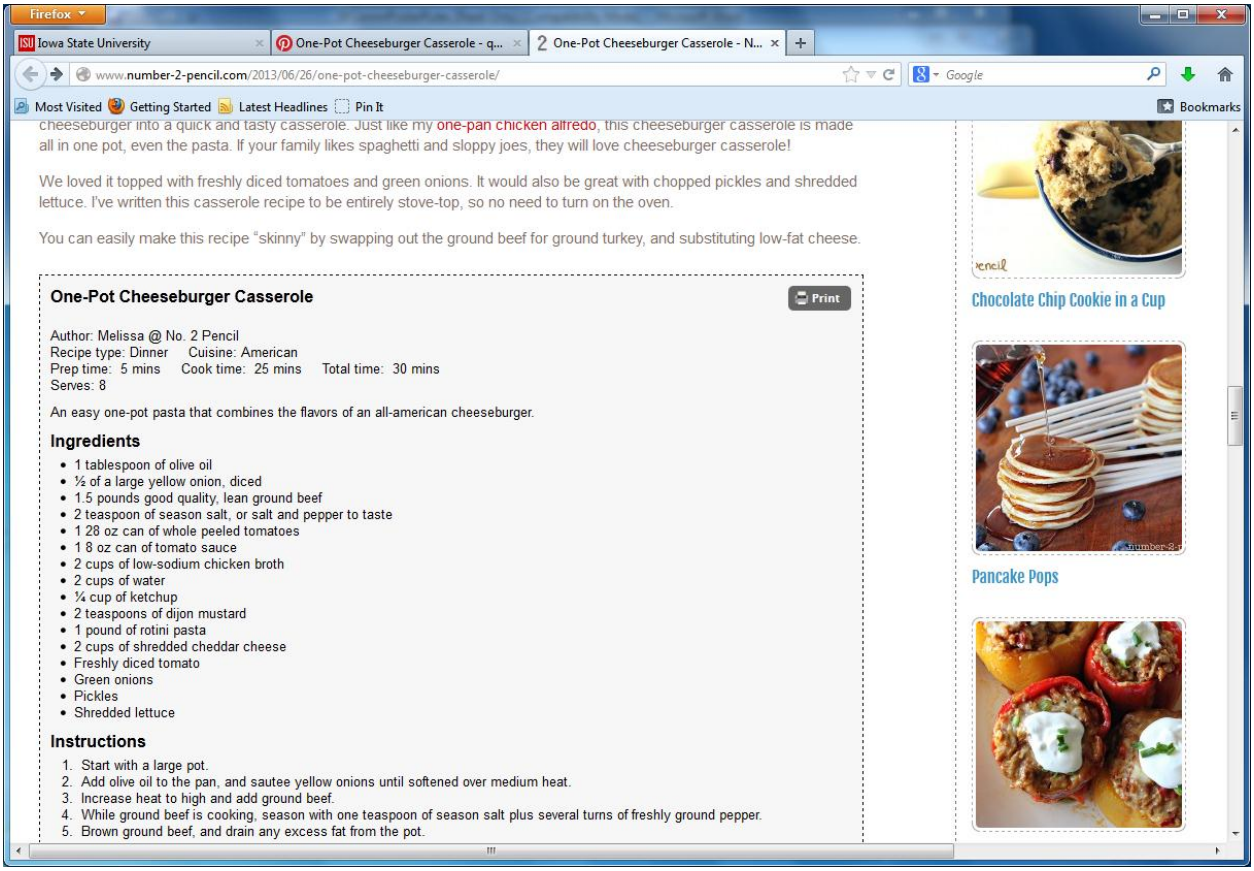


http://pinterest.com/pin/77053843597777816/



3) Voila! A new window pops up on a page from the original website of the recipe – number-2-pencil.com. Scrolling down even tells us that Melissa at number-2-pencil.com is the author and there’s even a button to print the recipe for our recipe book. Now we’ve actually found the original source.

http://www.number-2-pencil.com/2013/06/26/one-pot-cheeseburger-casserole/



cheeseburger into a quick and tasty casserole. Just like my one-pan chicken alfredo, this cheeseburger casserole is made all in one pot, even the pasta. If your family likes spaghetti and sloppy joes, they will love cheeseburger casserole!

We loved it topped with freshly diced tomatoes and green onions. It would also be great with chopped pickles and shredded lettuce. I've written this casserole recipe to be entirely stove-top, so no need to turn on the oven.

You can easily make this recipe "skinny" by swapping out the ground beef for ground turkey, and substituting low-fat cheese.

One-Pot Cheeseburger Casserole

Print

Author: Melissa @ No. 2 Pencil
Recipe type: Dinner Cuisine: American
Prep time: 5 mins Cook time: 25 mins Total time: 30 mins
Serves: 8

An easy one-pot pasta that combines the flavors of an all-american cheeseburger.

Ingredients

- 1 tablespoon of olive oil
- ½ of a large yellow onion, diced
- 1.5 pounds good quality, lean ground beef
- 2 teaspoon of season salt, or salt and pepper to taste
- 1 28 oz can of whole peeled tomatoes
- 1 8 oz can of tomato sauce
- 2 cups of low-sodium chicken broth
- 2 cups of water
- ¼ cup of ketchup
- 2 teaspoons of dijon mustard
- 1 pound of rotini pasta
- 2 cups of shredded cheddar cheese
- Freshly diced tomato
- Green onions
- Pickles
- Shredded lettuce

Instructions

1. Start with a large pot.
2. Add olive oil to the pan, and sautee yellow onions until softened over medium heat.
3. Increase heat to high and add ground beef.
4. While ground beef is cooking, season with one teaspoon of season salt plus several turns of freshly ground pepper.
5. Brown ground beef, and drain any excess fat from the pot.

Chocolate Chip Cookie in a Cup

Pancake Pops