

Homemade Nacho Hamburger Helper

This recipe will fill 1 Large Freeze Dryer Tray very full*

I like to use peppers and onion for flavor, but you can leave them out

[Nessa's Nook's:Freeze Dried Homemade Nacho Hamburger Helper](#)

Ingredients:

½-¾ lbs Elbow Macaroni
2-3 Tbsp Taco Seasoning
1 16 Oz Can/Jar of queso
¾ lb of cooked hamburger
1 15 oz can of diced tomatoes
Optional
1 Green Pepper (to taste)
1 Large Onion (to taste)



Directions:

1. Cook noodles according to box
2. Cook hamburger if not already pre frozen
3. Cook onions and green peppers with hamburger if you choose to add
4. When noodles are cooked add burger, cheese, tomatoes, taco seasoning
5. Stir all together and warm up and serve
6. Put on Freeze dryer trays and put in freezer then in freeze dryer
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: My Cycle time was about 28 hours

Rehydration: Add a little bit of hot water, stir, let sit covered for 5 minutes and continue until you reach desired consistency.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray