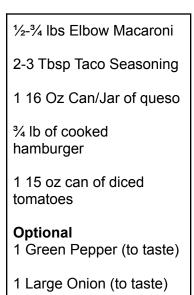
## Homemade Nacho Hamburger Helper

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

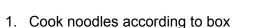
I like to use peppers and onion for flavor, but you can leave them out

Nessa's Nook's: Freeze Dried Homemade Nacho Hamburger Helper

## Ingredients:







- 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)

<b>Cycle Time:</b> My Cycle time was about 28 hours	<b>Rehydration:</b> Add a little bit of hot water, stir, let sit covered for 5 minutes and continue
	until you reach desired consistency.



www.freezedryingcookbook.com

\* Large Tray = 8 Cups/tray

