

German Skillet Dinner

written by The Recipe Exchange | July 30, 2015

Ingredients

1 pound ground meat
1/4 teaspoon pepper
Dash of oregano
1 small can sauerkraut, drained
2/3 cup regular uncooked rice
1 medium onion, chopped
1 small can tomatoes, cut up, plus liquid
1 (8 ounce) can tomato sauce

Directions

Brown ground meat, pepper and oregano. Remove from skillet and remove any fat.

Heat a couple tablespoons of butter and spread the sauerkraut over butter in the skillet.

Sprinkle in the rice and chopped onion.

Top with the beef mixture.

Sprinkle with salt and pepper.

Add tomatoes (with their liquid) and tomato sauce.

Cook, covered, over low heat, for 30 minutes. DO NOT STIR.