## BEEF boilds healthy bodies.



56 4512

Fuels your brain



Zinc

w Phosphorus

helps keep you from getting sick

helps give you strong bones and teeth!



Progetting builds muscles

Choline

helps you think and learn

Selenium

**Miacin** gives your energy

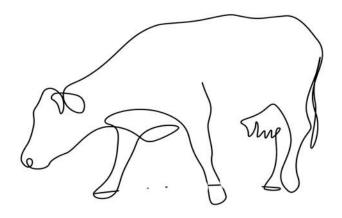


DRIBOFIEVIA makes food into fuel

DYKS

One 3-ounce serving of beef provides

10 essential nutrients and roughly half of your daily protein!



thank you

Thank you to farmers and ranchers who provide nutrtious beef, so we can enjoy things like tacos, hamburgers and more. Did you know that beef cattle also helps provide other products like medicine, textiles, soap and piano keys!

## English Muffin Cheeseburger Pizza

- 1-1/2 pounds Ground Beef (95% lean)
- 2 cups pasta sauce (any variety)
- 1 cup diced onion
- 1 cup diced red bell pepper
- 1 tablespoon plus 1 teaspoon dried Italian seasoning
- 1/4 teaspoon salt
- 6 English muffins, split, toasted
- 1/2 cup reduced-fat shredded Cheddar cheese
- 1/4 cup reduced-fat shredded mozzarella

This recipe is an excellent source of Protein, Iron, Niacin, Vitamin B6, Vitamin B12, Zinc, and Selenium; and a good source of Dietary Fiber, and Choline. Recipe courtesy of beefitswhatsfordinner.com.

Preheat oven to 400°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking beef into small crumbles, stirring occasionally. Add pasta sauce, onion, bell pepper, Italian seasoning and salt; continue cooking 5 minutes or until vegetables are crisp-tender, stirring occasionally.

Cook's Tip: Cooking times are for fresh or thoroughly thawed Ground Beef. Ground beef should be cooked to an internal temperature of  $160^{\circ}$ F. Color is not a reliable indicator of ground beef doneness.

Top each muffin half evenly with beef mixture and cheeses.

Bake at  $400^{\circ}$ F 5 to 7 minutes or until cheese is melted.







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