

# **Tomato Soup Layered Dinner**

**You'll need a large, covered skillet.**

## **Ingredients**

- **3 large russet potatoes, peeled and sliced into ¼ inch slices**
- **3 carrots, peeled and sliced into ¼ inch slices**
- **½ onion, peeled and sliced into ¼ inch rings**
- **1 pound hamburger or turkey burger**
- **Salt and pepper**
- **2 T olive oil**
- **2 cans tomato soup**
- **1 can water**
- **1 can corn, drained, or small bag of frozen peas**
- **1 cup shredded cheddar cheese**

## **Directions:**

**Heat the olive oil in the skillet and brown the hamburger; drain off any fat. Remove the ground meat from the skillet and set aside. In the same skillet, add the potatoes; salt and pepper. On top of the potatoes, add the carrots, a little more salt and pepper if desired; finally, add the corn (or peas). Return the meat to the pan, on top of the corn. Combine the soup and water; pour over all. Cover skillet and turn to medium. Cook until potatoes and carrots are tender, adding a little more water if necessary. Sprinkle with cheese. Serve with garlic bread and a salad.**

