

TO THE REAL MVP

Mom,

Thank you for every meal made, every tear wiped, every hug given, and every mess cleaned (even the ones we never admitted to). Today, we give you the gift of food, made with love and zero cleanup. You deserve a break-not just today, but every day.

Love always,
Your Favorite Child (Yes, It's Official Now)

ADD PHOTO
OF MOM HERE

Menu Options (your choice of course)

Mom's Day Off Burgers

OPTION 1

Ingredients:

- 1 lb Laura's Lean ground beef
- Salt and pepper, to taste
- Burger buns
- Toppings: avocado, caramelized onions, sharp cheddar, fried egg, etc.

LAURA'S
LEAN BEEF®

Instructions:

1. Preheat grill to medium-high heat.
2. Form ground beef into patties and season with salt and pepper.
3. Grill patties for 4-5 minutes per side, or until cooked to desired doneness.
4. Toast buns if desired. Assemble burgers with preferred toppings.
5. Serve with fries and a cold drink.



One-Pan Lazy Lasagna

OPTION 2

Ingredients:

- 1 lb Laura's Lean ground beef
- 1 jar (24 oz) marinara sauce
- Oven-ready lasagna noodles
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

LAURA'S
LEAN BEEF®

Instructions:

1. Preheat oven to 375°F (190°C).
2. In an oven-safe skillet, brown ground beef over medium heat. Drain excess fat.
3. Stir in marinara sauce and heat through.
4. Layer lasagna noodles, meat sauce, and mozzarella in skillet. Repeat layers, finishing with sauce and Parmesan.
5. Cover with foil and bake for 25-30 minutes. Remove foil and bake another 5-10 minutes until bubbly.
6. * Let rest for 5 minutes before serving.



TO THE REAL MVP

Taco Night Takeover

OPTION 3



Ingredients:

- 1 lb Laura's Lean ground beef
- 1 packet taco seasoning (or homemade mix)
- Taco shells or tortillas
- Toppings: shredded cheese, lettuce, diced tomatoes, salsa, sour cream, etc.

**LAURA'S
LEAN BEEF™**

Instructions:

1. Cook ground beef in a skillet over medium heat until browned. Drain excess fat.
2. Add taco seasoning and water as directed on packet. Simmer until thickened.
3. Warm taco shells or tortillas as directed.
4. Set up a taco bar with meat and toppings. Let everyone build their own tacos.
5. Optional: Serve with margaritas and chips & salsa.

Mini Meatloaf Muffins

OPTION 4



Ingredients:

- 1 lb Laura's Lean ground beef
- 1/2 cup breadcrumbs
- 1 egg
- 1/4 cup ketchup (plus extra for topping)
- 1 tsp salt and 1/2 tsp pepper

**LAURA'S
LEAN BEEF™**

Instructions:

1. Preheat oven to 375°F (190°C). Grease a 12-cup muffin tin.
2. In a bowl, mix ground beef, breadcrumbs, egg, ketchup, salt, and pepper.
3. Divide mixture into muffin tin, pressing down lightly. Top each with a small spoonful of ketchup.
4. Bake for 20-25 minutes, until cooked through.
5. Serve with mashed potatoes and green beans.

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can't be separated from the
quality of our food."

Laura Freeman
FOUNDER

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