

BEEF



Iowa Beef Industry Council

BEEF *Recipes*

Before you start: wash your hands, gather your supplies, make sure you have all your ingredients

ROAST BEEF AND VEGGIE WRAP

Total Preparation: 25 minutes



- 16 thin slices deli roast beef (about 12 ounces)
 - 2 cups shredded broccoli slaw or cole slaw mix
 - 1/4 cup prepared ranch dressing
 - 1 container (8 ounces) whipped cream cheese
 - 2 tablespoons prepared ranch dressing
 - 4 flour tortillas (10-inch diameter)
1. Place the broccoli slaw and 1/4 cup ranch dressing in a medium bowl
 2. Toss with 2 forks to coat evenly
 3. Place the cream cheese and 2 tablespoons ranch dressing in a small bowl
 4. Stir with a spoon or rubber spatula to mix well
 5. Place 1 tortilla on a cutting board or other flat surface
 6. Spread about 1/4 cup of the cream cheese mixture on the tortilla using a table knife or rubber spatula
 7. Place 4 roast beef slices in an even layer on top of the cream cheese
 8. Place 1/3 cup of the broccoli mixture on top of the roast beef
 9. Spread the broccoli mixture out in an even layer, using back of the spoon
 10. Starting at the bottom edge, roll tortilla up tightly to enclose filling
 11. Cut wraps diagonally in half (may need help from adult)

BBQ BEEF PIZZA

Total Preparation and Cooking Time: 30 minutes
2003 National Beef Cook-Off Winner

- 1 container (18 ounces) refrigerated fully-cooked shredded beef in barbecue sauce
 - 4 individual prebaked pizza crusts (7-inch diameter)
 - 1/2 cup cream cheese softened
 - 1 can (4 ounces) diced mild green chilies, drained
 - 1/2 cup red bell pepper strips, cut in small thin pieces
 - 1 cup shredded Monterey Jack cheese
1. Heat oven to 400°F. Place pizza crusts on ungreased large baking sheet. Spread 2 tablespoons cream cheese on each crust. Spoon shredded barbecue beef evenly onto crusts. Top evenly with chilies, bell pepper and cheese.
 2. Bake in 400°F oven 15 to 20 minutes or until topping is hot and bubbly. Cut each pizza into 4 wedges.



Recipes from America's Beef Producers

recipes