

Taco Pie

INGREDIENTS

- 1 lb. Ground beef – browned and drained
- 1 Envelope of favorite Taco Seasoning
- 1 1/4 C Milk
- 3/4 C Bisquick
- 3 or 4 Eggs
- 1 C Shredded Cheese/your choice



DIRECTIONS

- 1) Heat oven to 400 degrees
- 2) Cook & drain ground beef. Then add in packet of your favorite Taco Seasoning and approx.. 3/4 C water
- 4) Lightly spray pie pan with PAM. Put Taco meat on the bottom of pan, add a layer of shredded Cheese. I use Sharp Cheddar. Use what type of cheese that you like.
- 5) Beat Milk, eggs and Bisquick until smooth. Slowly pour over the meat & cheese.
- 6) Bake for approx. 25 min. until light golden brown. Center should be firm! (this is an impossible pie variation!)
- 7) Serve Taco Pie warm. Offer various TACO type garnishes for everyone to top their slice of Taco Pie!

Lettuce, Tomato, Onion, Sour Cream, Salsa etc.

Taco Pie is fast & easy to make! Is a hit at home, and everywhere that you take it!!

Enjoy! ~ Elaine