

# TORTILLA PIE



## INGREDIENTS

- 2 – TORTILLA'S
- 1 – LB GROUND BEEF (LESS FAT AS POSSIBLE)
- 1 – 8.8 OZ BAG OF COOKED UNCLE BENS PLAIN WHITE RICE
- 1 – 8 OZ WHITE QUESO
- 1 – 7 3/4 OZ CAN EL PATO TOMATO SAUSE (HOT STYLE)
- 1 – PACK TACO SEASONING
- 1 – CUP CHEDDAR CHEESE(SHREDED)
- 1 – CUP MOZZARELLA CHEESE (SHREDED)

## DIRECTIONS

PLACE 1 TORTILLA IN THE BOTTOM OF A 12" CAST IRON SKILLET  
PAT UNCOOKED GROUND BEEF ON TOP OF TORTILLA EVENLY  
ADD TACO SEASONING TO THE TOP OF THE GROUND BEEF EVENLY  
ADD A LAYER OF RICE TO THE TOP OF THE GROUND BEEF  
POUR MELTED QUESO OVER THE RICE EVENLY  
PLACE 1 TORTILLA ON TOP  
POUR CAN OF TOMATO SAUCE EVENLY OVER TORTILLA  
ADD CHEDDAR AND MOZZARELLA ON TOP OF THE TORTILLA

COVER WITH FOIL AND COOK FOR 30 MINUTES

REMOVE FOIL AND CONTINUE TO COOK FOR ANOTHER 15 – 20 MINUTES

LET COOL ABOUT 10 MINUTES AND ENJOY