

Impossible Cheeseburger Pie Recipe

– This was very easy and fairly quick to put together. We really enjoyed it. If you like spicy or hot you'll need to add something to 'spice' it up. We're not much of spicy food people so this fit the bill for us.

– I forgot the first rule of recipe tryout: Read reviews first! I made this exactly as written except I added a couple of minced garlic cloves. I should have used a little salt, although I don't salt anything any more. I whisked the Bisquick with milk & eggs & it was very runny. Finished dish was a little bland, improved with ketchup &, while the Bisquick did creep into all the nooks & crannies, it tasted under-cooked. The second time I made this I cut the milk to 1/3 C. & added 3 eggs. I also placed 1/2 ground beef in pie pan, added the cheese then remaining meat. Baked it for 20 minutes, added more cheese to the top & returned it to oven to finish. I also added salt this time. Perfection! This is now in my permanent rotation of meals.

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Ingredients:

1 lb. lean ground beef

1 large onion (chopped)

1/2 teaspoon of seasoned salt

1/2 teaspoon of garlic powder

a dash or worcester sauce

1 cup of shredded cheddar cheese (I used 3/4 cheddar and 1/4 mozzarella)

1 cup of milk

1/2 cup of Original Bisquick mix

2 eggs

Directions:

Heat oven to 400°F.

Spray a 9 inch pie plate with non-stick cooking spray

Cook beef and chopped onion in a skillet over medium about 10 minutes or until beef is brown. Drain excess fat.

Stir in salt, garlic powder and worcester sauce and then spread in pie plate

Next, sprinkle the shredded cheese on top of the beef

In a small bowl, whisk together the milk, eggs and Bisquick. Make sure you try to get as many lumps out as you can. Pour over meat mixture.

Bake in oven for 25 minutes or until a knife comes out clean

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cheeseburger pie Serves 4-5 people

Source : allrecipes.com

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