

Loaded Up Mashed Potato Beef Pie

Ingredients

1 1/4 pound lean ground beef

1 egg

2 cups mashed potatoes

1 1/2 cups cheddar cheese

1/2 cup white onion, chopped

1/2 cup tomato, chopped

1/4 cup seasoned breadcrumbs



3 tablespoons green onions, chopped



kosher salt and freshly ground pepper, to taste

Directions

1. Preheat oven to 350° F.
2. In a large bowl, combine ground beef, egg, onion and breadcrumbs, and season generously with salt and pepper.



1. Use your hands to mix everything together, then transfer beef mixture to a pie dish and press it into the bottom and up the sides of the dish. 
2. Fill beef "crust" with mashed potatoes and smooth out the top with the back of your spoon. Top with cheddar cheese and place in oven. 

3. Bake for 40-45 minutes, or until cheese is melted and meat registers an internal temperature of 160° F. (Note: if cheese is melting too quickly, cover with aluminum foil.)
4. Remove from oven, garnish with bacon, tomato and green onions, and serve hot.

Recipe adapted from Betty Crocker