

# Mexican Impossible Pie Recipe

## INGREDIENTS

1 lb. ground beef, lean or extra lean

1 cup onions, diced

1 envelope taco seasoning (I use Epicure as it is low sodium)

1 small can (4.5 oz.) diced green chilies

1 cup cheddar cheese

1 $\frac{1}{4}$  cups milk

$\frac{3}{4}$  cup Bisquick, gluten free if needed

3 eggs

$\frac{1}{2}$  tsp. pepper sauce, or to taste

Salt and pepper to taste

## INSTRUCTIONS

Preheat oven to 400F. Saute the beef with the onions in a large skillet until browned and cooked through. Stir in taco seasoning and mix in water according to package. Cook until water evaporates. Spread the meat mixture into a 10" pie pan sprayed with cooking spray. Layer on the chilies and then the cheese.

In a blender, mix together the milk, Bisquick, eggs, pepper sauce and salt and pepper. Blend on high for 2 min. Pour over meat mixture. Bake for 30 – 35 min. or until crispy browned on top.

Source : [allrecipes.com](http://allrecipes.com)