

TACO PIE

Here's a favorite!

Taco Pie

5 8" flour tortillas

1 lb. ground beef

1 16 oz. can refried beans

2 T. taco seasoning

1/4 C. water

1 jar salsa (I didn't really measure, just used big spoonful's)

2 C. shredded Colby jack cheese

2 green onions, chopped

1 tomato, chopped

In a skillet, brown the ground beef, breaking it up as it cooks. Drain the grease, add in the taco seasoning and water. Combine well and remove from heat. I used an 8" iron skillet for mine, but use whatever you have that might work...Place a tortilla in the bottom of your pan, spread a couple big spoonful's of salsa over the tortilla, spread some of the refried beans over the salsa, then some of the meat and top with some cheese. Repeat the layers ending with a flour tortilla on top (save some of the cheese for the top). Cover the dish with tinfoil and bake at 350 degrees for 20 minutes. Remove from the oven and top with the remaining cheese. Return to the oven, uncovered for 6-7 minutes or until cheese is nice and melted and edges of the tortilla are crisp. Remove and top with the green onions and tomatoes before serving. Slice it like you would a pie.

Source: Janets Appalachian Kitchen