

# Yummy Taco Pie

My husband and I loved this! I browned the beef last night, along with chopped onion, chopped jalapenos and the taco seasoning, which made today's preparation much quicker. After the crescent roll layer baked (I did mine in an 11x7 -had a few crescent rolls left over) I put the meat on, a layer of salsa, then black olives, then the sour cream (not a whole container – just enough to cover) then the cheese, followed by Doritos “Nacho Cheesier” chips (crumbled.) Served w/chopped tomatoes to top it with and the Absolute Mexican Cornbread from this website (along w/an asparagus dish)- EXCELLENT meal!

My family really enjoyed this recipe, from my 1 year old to my hubby. It was easy and delicious. A bonus is that I almost always have the ingredients on hand, so it is sure to be a quick dinner solution on a busy night. From start to finish it took less than 30 minutes to have the meal on the table, that is a major plus. The only suggestion that I would make is (and I should have been smart enough to figure it out)...spray the bottom of your pan with a vegetable spray. I used a glass 9 x 13 pan and thought that the crescent rolls would be buttery enough that they wouldn't stick...wrong. I garnished with the traditional taco toppings. This is a nice family recipe that was easy and enjoyed.

Great recipe! Made few changes...doubled the recipe and baked in greased 9x13 in glass baking dish. Baked for maybe 35 min, really just eye balled it as far as time goes. I added can of black beans, can of corn, mixed about 3/4 c. Cheese in the meat mixture and topped with a little over a cup of cheese and about half a cup of crushed salsa verde doritos before baking an additional 5-10 min. Cooled for 10 min and had taco sauce, sour cream, lettuce, and tomato for toppings. Really really good!

# Ingredients:

5 8" flour tortillas

1 lb. ground beef

**To Find Out All The Yummy Ingredients And The Step By Step Directions To Follow for this Delicious recipes, Please Head On Over To Next Page Or Open button.**

Absolutely delicious! I did change up a couple of things though. I used seasoned taco turkey meat instead of ground beef. I used fat free milk instead of 2% milk. I also used egg whites instead of eggs. I also used reduced fat cheddar cheese and light sour cream instead of normal cheese and sour cream. It came out perfect and no one was the wiser!! Family loved it and I saved numerous calories. Love, love, love it.

I love it! this is a great base recipe. I've had my own variation for years and never thought to use crescent rolls – what a unique idea. I do see where some might not like the though of a sweet roll in a savory dish – but I'm a little disappointed at the negative reviews. if you see a list of ingredients that doesnt appeal to you and dont make the dish – please dont review it. 2. If you see a list of ingredients that doesnt appeal to you and you make the dish knowing you're going to hate it – why bother? 3. If you don't like chips, or think something is too much – use less. Each recipe is made for a particular taste.

# Ingredients:

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

## Directions:

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:07recipes.com*

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