

Beef Pot Pie



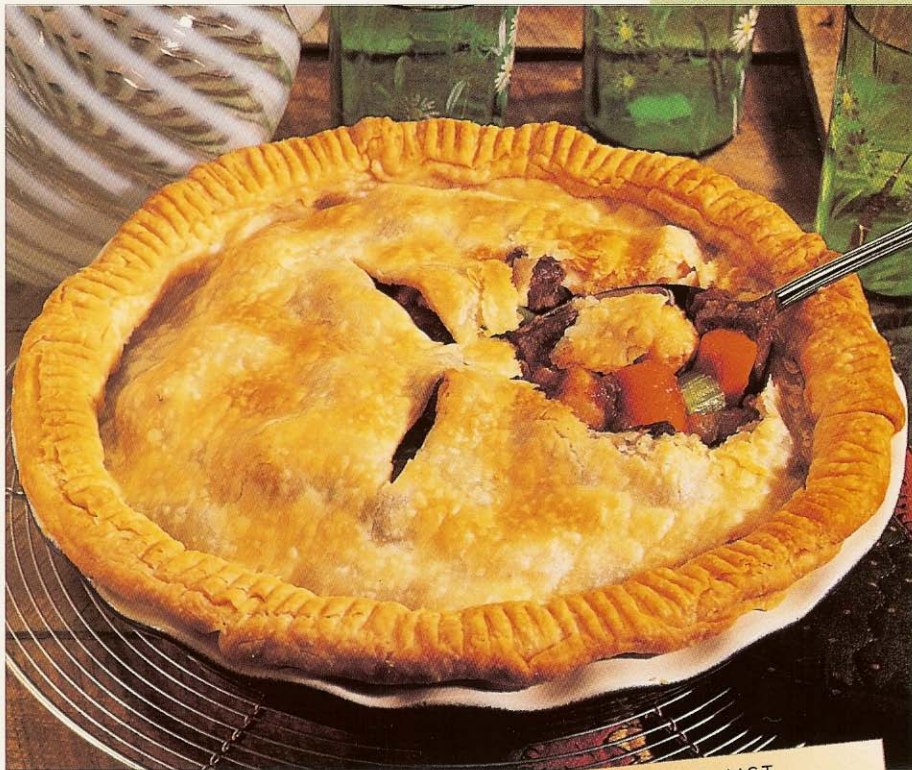
PREPARATION TIME
20 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
mashed potatoes



Save a few dollars by using 1 pound of chili-style ground beef in place of the cooked cubed beef. Brown the ground beef with some chopped onions and peppers; drain. Proceed as recipe directs.

SHOPPING LIST

- bell pepper
- beef
- mixed vegetables
- brown gravy mix
- pie pastries

ON HAND

- oil
- onion

Beef Pot Pie

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1/2 green bell pepper, chopped
- 2 cups cooked beef, cubed or shredded
- 2 cups frozen mixed vegetables, thawed
- 1 (.87-ounce) envelope brown gravy mix
- 2 prepared refrigerated pie pastries

SERVES **4**

COOKIN'
Express

• To cut the cooking time and make individual pot pies, spoon the hot filling into six 5-ounce ramekins. Top each pie with refrigerator biscuit dough. Bake in a 350°F. oven for 15 minutes, or until top is browned.

Make Ahead

You can prepare the filling through step 2 up to 24 hours ahead. Refrigerate until ready to bake.

VARIATION

For a kid-pleasing meal, sprinkle 1 cup shredded Monterey Jack cheese over filling before adding the top crust.

- 1** Preheat oven to 350°F. Heat oil in a large skillet over medium-high heat; add onion and bell pepper. Cook until vegetables are tender, about 5 minutes.



- 2** Add beef and mixed vegetables to skillet. Prepare gravy according to package directions; add to skillet. Stir gently to combine.

- 3** Fit one pastry into a 9-inch deep-dish pie pan. Spoon beef and vegetable mixture into pastry.



- 4** Top beef mixture with remaining pastry. Seal edges with a fork. Cut 3 steam vents in the crust. Bake until crust is golden and filling is bubbly, about 35 minutes.