

Cheeseburger Pie



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
baked broccoli



American cheese is more expensive presliced than in bulk form. You can save quite a few extra dollars by purchasing this favorite cheese in bulk and slicing it yourself as needed.

SHOPPING LIST

- pie shell
- ground beef
- tomato sauce
- bell pepper
- instant beef bouillon
- American cheese

ON HAND

- onion
- eggs
- flour

INGREDIENTS

- 1 unbaked (9-inch) pie shell
- 1 pound ground beef
- 1/2 cup tomato sauce
- 1/3 cup chopped onion
- 1/3 cup chopped green bell pepper
- 1 teaspoon instant beef bouillon granules
- 3 eggs, beaten
- 2 tablespoons all-purpose flour
- 8 slices American cheese, divided

SERVES **6**

COOK'N *Express*

- Chopping extra onion and peppers and freezing them in separate airtight plastic bags will save time when a recipe calls for one of these chopped vegetables.

Make Ahead

Prebake and cool the pie shell as directed in step 1 up to 8 hours ahead.

♦ VARIATION

For a delicious flavor variation, use Swiss or Provolone cheese instead of the American cheese.

- 1** Preheat oven to 425°F. Bake pie shell for 8 minutes; remove from oven. Reduce temperature to 350°F. Heat a large skillet over medium heat; add beef. Cook until brown and crumbly, about 5 minutes.



- 2** Add tomato sauce, onion, bell pepper and bouillon. Cook until bouillon dissolves; remove from heat. Add eggs and flour; mix well.

- 3** Tear 6 cheese slices into small pieces. Stir cheese into beef mixture; spoon into pie shell. Bake pie for 25 minutes or until filling is heated through.



- 4** Cut remaining cheese slices into triangles. Arrange triangles in a spoke-fashion on top of pie. Bake for about 3 minutes longer or until cheese is melted. Cut pie into wedges.