

Impossible Cheeseburger Pie

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A classic Bisquick recipe, lightened up a bit. A family favorite in our house.

Serves 6

Blue – 4

Purple – 4

Green – 5

- 1 pound 96% lean ground beef
- 1 cup chopped onion
- salt and pepper to taste
- 4 oz Cabot 75% reduced fat cheese, shredded
- 1/2 cup Heart Healthy Bisquick
- 1 cup 1% milk
- 2 eggs

1. Preheat oven to 400
2. Spray a 9 inch pie plate with non stick spray
3. Cook ground beef and onion until beef is brown and onion is tender, drain. Season with salt and pepper to taste.
4. Spread meat in the pie plate.
5. Sprinkle with cheese.

6. In a bowl, mix Bisquick, milk and eggs until well beaten.
7. Pour into pie plate.
8. Bake about 25 minutes or until knife inserted in center comes out clean.
9. Top as desired – we like to top with some chopped pickles, tomatoes lettuce, etc. Treat it like you would your favorite burger, or just eat it as is with a nice salad on the side.