

Impossible Taco Pie

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Yield: 6 servings

1 lb Ground beef	3 Eggs
1/2 c Onion; chopped	1 c Cheddar cheese; shredded
2 Envelopes taco seasoning;dry	1/4 Head lettuce; shredded
3/4 c Bisquick	1 Tomatoe; diced
1 1/4 c Milk	1/4 c Ripe olives; sliced

Preheat oven to 400. Grease pie plate, 10x1 1/2, or square baking dish, 8x8. Cook and stir the gr. beef and onion in 10 skillet until beef is brown; drain. Stir in seasoning mix; spoon into pie plate. Beat baking mix, milk and eggs about 1 min with wire whisk or hand beater or til almost smooth. Pour into pie plate. Bake about 25 min. or til knife inserted in center comes out clean. Sprinkle with cheese. Bake about 2 min. longer or til cheese is melted. Cool 5 min. Garnish with lettuce, tomatoe and olives. FOR 1/2 RECIPE; Use 1 qt square or round casserole. Decrease baking mix to 1/2 c., milk to 3/4 c. and eggs to 2. Divide remaining ingred. amts in half. Decrease beat time to 10 sec. in blender or 30 sec. with wire whisk or hand beater.

Increase bake time to 30-35 min. HIGH ALT>For the 1/2 recipe only use 1 1/2 qt round or 1 qt. square casserole. no other adj. necessary. FROM; BISQUICK RECIPE CLUB LISA CRAWLEY TSPN00B

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