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Introduction

Discover the delightful fusion of taco flavors in pie form with this Impossible Taco Pie recipe. Seasoned ground beef, diced green chiles, salsa, and cheddar cheese come together in a savory pie that's easy to make and sure to please.

Ingredients:

- 1 1/2 lbs lean ground beef
- 1 packet taco seasoning
- 1 (4.5 oz) can diced green chiles
- 1/2 cup salsa
- 1 cup cheddar cheese, grated
- 1/2 cup Bisquick mix
- 1 cup milk
- 3 large eggs
- Kosher salt and freshly ground black pepper, to taste
- Cilantro, finely chopped

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Yield: Serves 6



Impossible Taco Pie

Directions:

1. Preheat and Grease:

- Preheat your oven to 400°F (200°C) and grease a 9-inch pie plate with cooking spray or butter.

2. Brown the Ground Beef:

- In a skillet over medium heat, brown the lean ground beef until fully cooked. Drain any excess fat, then season the beef with taco seasoning. Stir to combine.

3. Add Chiles and Salsa:

- Stir in the diced green chiles and salsa into the seasoned ground beef mixture until well incorporated.

4. Transfer to Pie Plate:

- Transfer the beef mixture into the greased pie plate, spreading it out evenly across the bottom.

5. Sprinkle with Cheese:

- Sprinkle the grated cheddar cheese evenly over the top of the beef mixture.

6. Prepare Bisquick Mixture:

- In a mixing bowl, whisk together the Bisquick mix, milk, and eggs until smooth. Season with salt and pepper to taste.

7. Pour Over Beef:

- Pour the Bisquick mixture over the beef and cheese in the pie plate, ensuring it covers the entire surface.

8. Bake to Perfection:

- Place the pie plate in the preheated oven and bake for 25-30 minutes, or until the top is golden brown and the filling is set.

9. Garnish and Serve:

- Once baked, remove the Impossible Taco Pie from the oven and let it cool slightly. Garnish with finely chopped cilantro before serving.

Variations & Tips:

- **Vegetarian Option:** Substitute the ground beef with plant-based ground meat for a vegetarian version of this taco pie.
- **Cheese Varieties:** Experiment with different types of cheese like Monterey Jack or pepper jack for a unique flavor twist.
- **Spice Level:** Adjust the heat by using mild or hot salsa, or adding diced jalapeños to the beef mixture.
- **Toppings:** Serve with a dollop of sour cream, sliced avocado, or a squeeze of lime for added freshness and flavor.

This Impossible Taco Pie is a delightful twist on traditional tacos, offering the convenience of a pie with the bold flavors of Mexican cuisine. Whether enjoyed for a family dinner or shared at a casual gathering, it's sure to be a crowd-pleaser that leaves everyone satisfied and wanting more.

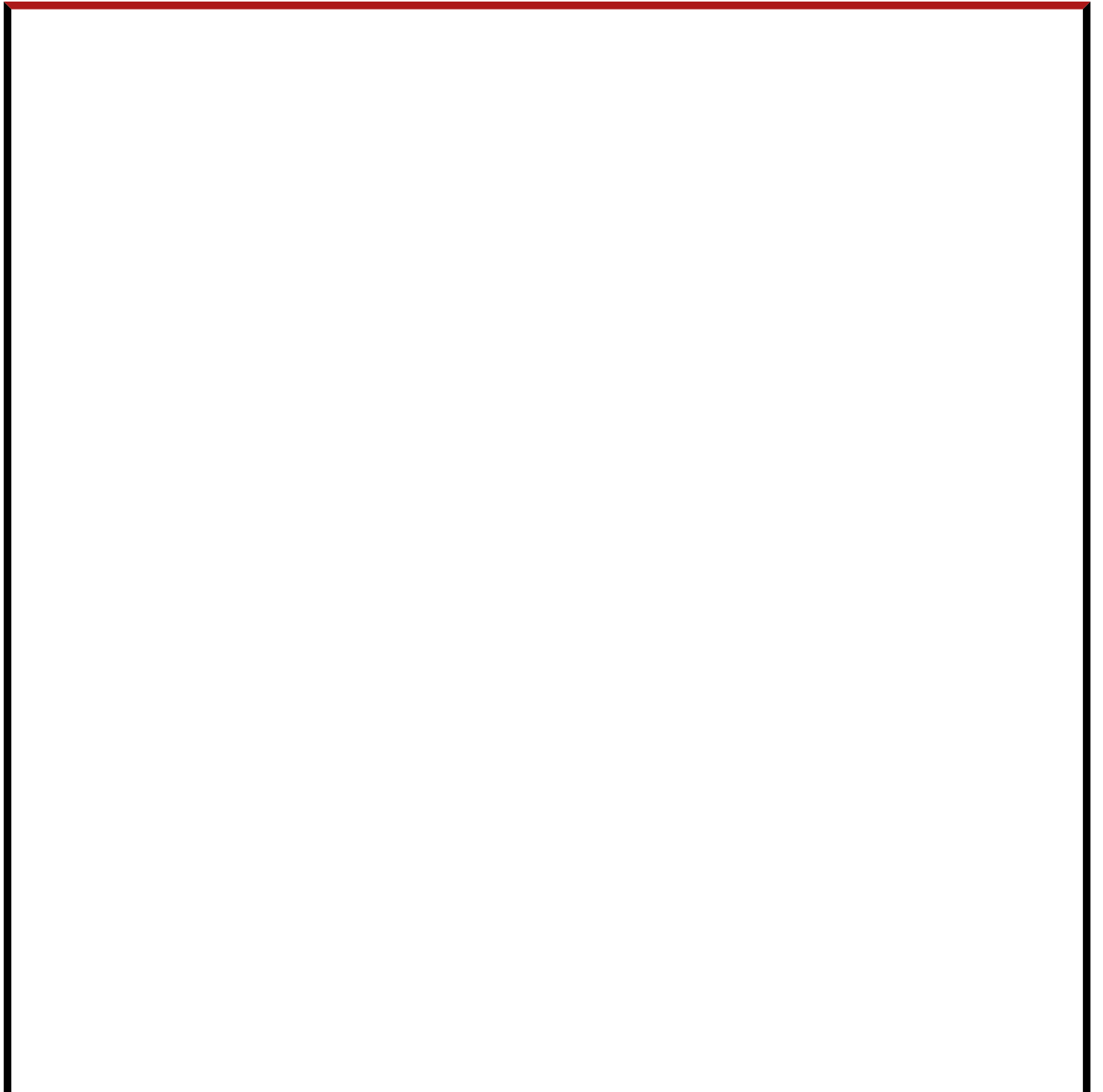
Conclusion

In conclusion, the Impossible Taco Pie presents a deliciously inventive way to enjoy the flavors of tacos in a convenient pie form. With seasoned ground beef, diced green chiles, salsa, and cheddar cheese baked to golden perfection, it's a savory delight that's easy to make and even easier to enjoy.

This recipe offers a versatile canvas for customization, allowing you to adjust the ingredients to suit your taste preferences and dietary needs. Whether you're a fan of spicy heat or prefer a milder flavor profile, the Impossible Taco Pie can be tailored to your liking.

So, whether you're planning a cozy family dinner or hosting a casual get-together with friends, consider adding this savory taco pie to your menu. Its simple preparation and satisfying taste make it a winning choice for any occasion. Enjoy the savory goodness of taco flavors in every bite with this

irresistible pie!





Impossible Taco Pie: A Tasty Taco Twist in Pie Form

Author: Elowen Thorn

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