

Beef and Pepper Pie

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A delicious and hearty beef pie that is the perfect weeknight dish. Sautéed beef and onions are baked with sweet red peppers and sliced mushrooms and swim in melted cheddar cheese. The savory dish can be made ahead of time and reheated for weeknight dinners for a truly delicious and hearty treat.

Ingredients:

1 lb lean ground beef
2 c. sweet red Italian peppers, in their sauce
1 onion, chopped
1 can sliced mushrooms, drained
1 c. cheddar cheese, grated
pastry for 9 inch double pie crust

Directions:

1. Preheat oven to 350 degrees F. Place peppers, including liquid, into food processor. Pulse until peppers are minced. Set aside.
2. In medium skillet brown heat and onions. Add peppers and mushrooms, and toss to combine. Add cheese.
3. Place pastry dough in greased 9-inch pie plate. Carefully spoon mixture into bottom crust. Cover with top crust and seal the edges.
4. Bake at 350°F until crust is golden-brown, and pie is heated through.

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