

Beef

Cheesy Corned Beef Hash-Spinach Pie

Better Homes and Gardens All-Time Favorite Casserole Recipes

Servings: 6

1 package refrigerated 9-inch pie shell
2 pkg (10 oz) frozen chopped spinach
2 eggs, beaten
1 can (10 3/4 oz) condensed cream of mushroom soup
1/4 cup all-purpose flour
1 tablespoon prepared horseradish
1 teaspoon prepared mustard
1 can (15 oz) corned beef hash
1 cup (4 oz) shredded American cheese
2 tablespoons pimiento, chopped

Preheat oven to 450 degrees.

Place pastry layer in bottom of 9-inch pie dish. Bake for 10-12 minutes. Remove from oven; set aside. Reduce oven temperature to 350 degrees.

Cook spinach according to package directions; except omit salt. Drain well, pressing out excess water. Combine eggs, mushroom soup, flour, horseradish and mustard; stir in drained spinach.

Spread hash in baked pastry shell; spoon spinach mixture on top. Bake uncovered, at 350 degrees for 45 minutes. Combine cheese and pimiento; sprinkle over pie. Bake 2-3 minutes longer. Let stand 5 minutes.

Per Serving (excluding unknown items): 205 Calories; 12g Fat (50.2% calories from fat); 12g Protein; 15g Carbohydrate; 5g Dietary Fiber; 89mg Cholesterol; 835mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.