

Beef

Beef Pot Pie with Biscuit Crust

Betty Crocker Best-Loved Casserole

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 55 minutes

1/2 pound (1 1/2 cups) deli roast beef, cubed

2 cups frozen mixed vegetables

1 medium (1/2 cup) onion, chopped

1 jar (15 oz) beef gravy

2/3 cup dry mashed potato flakes

2/3 cup hot water

1 1/2 cups Original Bisquick mix

1/3 cup milk

1 tablespoon freeze-dried chives

Preheat oven to 375 degrees.

In a 2-quart saucepan, heat the beef, frozen vegetables, onion and gravy to boiling over medium heat, stirring frequently. Boil and stir 1 minute. Cover to keep warm.

In a medium bowl, stir potatoes and hot water until well mixed; let stand until water is absorbed.

Stir in Bisquick mix, milk and chives until dough forms. Place dough on a surface sprinkled with Bisquick mix; gently roll dough in bisquick mix to coat. Shape into a ball; knead ten times. Pat into a 11x7-inch rectangle. Fold dough into thirds.

Spoon hot beef mixture into an ungreased 11x7-inch glass baking dish. Carefully unfold dough onto beef mixture.

Bake for 30 to 35 minutes or until crust is golden brown.

Per Serving (excluding unknown items): 80 Calories; 2g Fat (20.2% calories from fat); 5g Protein; 13g Carbohydrate; 3g Dietary Fiber; 3mg Cholesterol; 313mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 0 Fat.