

Beef

Beefy Onion Pie

Better Homes and Gardens All-Time Favorite Casserole Recipes

Servings: 6

1 box refrirgerated pie crusts
1 1/2 cups (3 medium) onions, sliced thinly
1/4 cup green pepper, chopped
1/4 cup butter or margarine
2 cups cooked beef, chopped
1 cup sour cream
2 tablespoons all-purpose flour
3/4 teaspoon salt
1/8 teaspoon pepper
1 egg, beaten
2 tablespoons Parsley, snipped
2 tablespoons pimienta, chopped

Preheat oven to 375 degrees.

In skillet, cook onion and green pepper in butter until tender. Stir in beef; remove from heat.

Combine sour cream, flour, salt and pepper; blend in egg, parsley and pimienta. Stir into onion-beef mixture; mix well.

Place one crust into a 9-inch pie plate. Pour beef mixture into pie dish. Place second crust on top of beef mixture. Flute edges; cut slits for escape of steam.

Bake, uncovered, until crust is golden, about 40 minutes.

Per Serving (excluding unknown items): 330 Calories; 27g Fat (73.6% calories from fat); 15g Protein; 7g Carbohydrate; 1g Dietary Fiber; 118mg Cholesterol; 420mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 4 Fat.