

Saucy Bean `N Beef Pie

F. Como

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 4 to 5 servings

*1 pound ground beef
1 can (3-1/2 ounce) French
fried onion rings
1/4 teaspoon thyme leaves
1/4 teaspoon salt
dash pepper
1/4 cup dry bread crumbs
1 can (10-3/4 ounce) cream
of mushroom soup
1 egg
1 can (16 ounce) French
style green beans, drained*

Preheat the oven to 350 degrees.

In a bowl, mix the meat, 1/2 the onions, the bread crumbs, 1/4 cup of the soup, the egg, thyme leaves, salt and pepper. Press the mixture evenly against the bottom and sides of an ungreased nine-inch pie pan.

Turn the beans into the meat-lined pan. Spread the remaining soup over the beans.

Bake uncovered for 15 minutes.

Arrange the remaining onions on top.

Bake for 10 minutes more.

Cool for 5 minutes. Cut into wedges and serve.

Per Serving (excluding unknown items): 1717 Calories; 136g Fat (72.4% calories from fat); 87g Protein; 29g Carbohydrate; 1g Dietary Fiber; 600mg Cholesterol; 2176mg Sodium. Exchanges: 2 Grain(Starch); 11 1/2 Lean Meat; 20 1/2 Fat.