Beef-Broccoli Pie

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

1 pound ground beef
1/4 cup onion, chopped
2 tablespoons all-purpose flour
3/4 teaspoon salt
1/4 teaspoon garlic salt
1 1/4 cups milk
4 ounces cream cheese, softened
1 egg, beaten
1 package (10 oz) frozen chopped broccoli, cooked and well drained
2 refrigerated pie crust
4 ounces Monterey jack cheese, sliced

Preheat oven to 350 degrees.

In a skillet, brown beef and onion; drain off fat. Stir in flour, salt and garlic salt. Add milk and cream cheese; cook and stir until smooth and bubbly. Stir one cup of the hot mixture into the beaten egg; return to the mixture in the skillet. Cook and stir over medium heat until mixture is thickened, about 1 to 2 minutes. Stir in the cooked, chopped broccoli; set aside.

Place a pie crust in a 9-inch pie plate. Spoon the hot meat mixture into the crust. Arrange cheese slices on top of the meat mixture. Place the second crust on top of the cheese; crimp edges to seal. Cut slashes in the top crust. Brush top crust with a little milk.

Bake, uncovered, for 40 to 45 minutes. If the pastry browns too quickly, cover the edges of the crust with foil during last 20 minutes of baking.

Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 747 Calories; 54g Fat (65.1% calories from fat); 24g Protein; 40g Carbohydrate; trace Dietary Fiber; 157mg Cholesterol; 864mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 9 Fat; 0 Other Carbohydrates.