

Taco Pie

Val Jean Grams - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*1 pound ground beef
1 medium onion, chopped
1 package (1/25 ounce)
taco seasoning mix
1 can (8 ounce) tomato
sauce
1 can (8 ounce) refrigerated
quick crescent dinner rolls
1 cup crushed taco chips
1 carton (8 ounce) sour
cream
8 pounces (2 cups)
shredded cheddar cheese*

Preheat the oven to 350 degrees.

In a skillet, brown the ground beef and the onion.
Drain. Stir in the taco seasoning and tomato
sauce. Mix well.

Unroll the crescent roll dough. Press onto the
bottom and up the side of a nine-inch pie pan to
form a crust. Press to seal the perforations.
Sprinkle the crust with 3/4 cup of crushed chips.
Spread the beef mixture over the chips.

Bake for 15 minutes.

Add the sour cream, then the cheese and top
with the remaining chips.

Bake for 15 minutes longer or until the crust is
brown.

Per Serving (excluding unknown
items): 5756 Calories; 469g Fat
(73.3% calories from fat); 31g
Protein; 69g Carbohydrate; 8g
Dietary Fiber; 1436mg Cholesterol;
9855mg Sodium. Exchanges: 10 1/2
Lean Meat; 4 1/2 Vegetable;
1/2 Non-Fat Milk; 67 1/2 Fat;
Other Carbohydrates.