

Pork

Ham Pot Pie

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

1/2 cup onion, chopped
3 tablespoons butter or margarine
1/3 cup all-purpose flour
1/2 teaspoon dried basil, crushed
1/4 teaspoon salt
2 1/4 cups milk
3 cups fully cooked ham, cubed
2 cups cut green beans (cooked or canned)
2 cups whole kernel corn (cooked or canned)
2 tablespoons parsley, snipped
1 package refrigerated pie crust

Preheat oven to 350 degrees.

In a saucepan, cook onion in butter until tender but not brown. Stir in flour, basil and salt. Add milk all at once, cook and stir until thickened and bubbly.

Add ham, green beans, corn and parsley to sauce; mix well. Turn mixture into a 12x7x2-inch baking dish. Bake, uncovered, until hot, 35 to 40 minutes.

Meanwhile, lay out pie crust. Cut into wedges or other shapes. Place cutouts on baking sheet, prick well with a fork. Place baking sheet in oven with casserole for the last 20 to 25 minutes. Bake until pastry is golden brown. Arrange the baked pastry cutouts on top of casserole..

Per Serving (excluding unknown items): 296 Calories; 18g Fat (55.5% calories from fat); 5g Protein; 28g Carbohydrate; trace Dietary Fiber; 35mg Cholesterol; 327mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 3 1/2 Fat.