

# Pizza Supper Pie

Janet Harrison - Rolla, MO

Treasure Classics - National LP Gas Association - 1985

## Servings: 6

*1 pound ground pork or  
hamburger  
3/4 cup chopped onion  
4 eggs, slightly beaten  
1/2 cup milk  
1 cup cheddar cheese,  
shredded  
1/8 teaspoon pepper  
1/2 teaspoon oregano  
1 nine-inch unbaked pie  
shell  
1 can (8 ounce) pizza sauce*

## Preparation Time: 20 minutes

### Bake Time: 40 minutes

In a skillet, brown the meat and onion. Drain well.

In a bowl, combine the eggs, milk, cheese, pepper and oregano. Add to the meat. Mix and stir well. Pour the mixture into the pie shell.

Bake in a 375 degree oven for 25 to 30 minutes or until a knife inserted in the center comes out clean.

Spread the pizza sauce over the top of the pie. Add more cheese on top.

Bake for 5 to 8 minutes longer.

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Per Serving (excluding unknown items): 174 Calories; 12g Fat (59.4% calories from fat); 10g Protein; 8g Carbohydrate; trace Dietary Fiber; 164mg Cholesterol; 437mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.