

Heavenly Taco Pie

Active Time	Total	Yield
20 Mins	60	Serves 8 (serving size: 1 slice)

By NICOLE MCLAUGHLIN

WELL DONE

This taco pie is a great alternative to a build-your-own taco bar. It can be made ahead of time and baked off right before the party. Just slice it up and set out some traditional toppings, buffet-style so everyone can customize. Be sure to let it stand before serving, as that's the key to everything holding together.

Ingredients

2 teaspoons olive oil

1 pound ground sirloin

3/4 cup diced yellow onion

1 (1-oz.) packet taco seasoning

1/4 cup salsa

1 (14.1-oz) pkg. refrigerated pie crust, divided

1 (16-oz.) can refried beans

8 ounces Cheddar cheese, shredded (about 2 cups), divided

1 (4-oz.) can diced green chiles

Toppings: sour cream, salsa, avocado, jalapeños

How to Make It

Step 1 Preheat oven to 425°F. Heat oil in a large skillet over medium-high. Add beef and onion; cook, stirring to crumble, until onions are softened and meat is browned, about 5 minutes. Stir in taco seasoning and salsa until combined. Cook 2 minutes, and remove from heat.

Step 2 Place 1 pie crust in bottom of a pie plate. Spread refried beans evenly over crust; sprinkle with 1/2 cup of the cheddar. Top with beef mixture, and then spoon green chiles evenly over beef mixture; sprinkle with remaining cheese. Top with remaining pie crust; lightly press edges of crust together to seal.

Step 3 Bake in preheated oven 30 minutes, tenting edges with foil during the last 10 minutes if crust becomes too brown. Let stand 10 minutes before serving. Serve with desired toppings.