

# Ingredients



- 1/2 pounds lean ground beef
- 1/2 cup chopped white onion
- 1 teaspoon minced garlic
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup shredded cheddar cheese
- 1/2 cup Bisquick mix
- 1 cup milk
- 3 large eggs

## Old-fashioned Impossible Cheeseburger Pie

### Instructions

- Preheat the oven to 400° Fahrenheit. Spray a 9" round deep dish pie plate (or cake pan) with cooking spray.
- Using a skillet over medium heat, brown the ground beef and the onions together until the beef is no longer pink and the onions are translucent. Drain off any fat.
- Add in the minced garlic, salt and pepper. Mix well.
- Spread the beef mixture in the bottom of the prepared pie plate. Sprinkle the shredded cheese over the top.
- In a small bowl, whisk together the Bisquick mix, milk and eggs.
- Pour evenly over the beef and cheese.
- Bake for 30 minutes or until the middle of the pie is set and the top is golden brown. A knife inserted in the center should come out clean.
- Serve immediately.

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