



Cheesy Biscuit Pie

INGREDIENTS:

- fc 1 (12 oz) can refrigerated buttermilk biscuits
 - 1 lb lean ground beef
 - 1/4 cup chopped onion
 - 1 (28 oz) can crushed tomatoes
- fc 1 small green pepper, chopped
 - 1 cup fresh sliced mushrooms
 - 1/3 cup ketchup
- fc 3 tbsp mustard
- fc Salt and black pepper to taste
 - 7 slices of American processed cheese or 1
- fc cup shredded cheddar cheese



INSTRUCTIONS:

Preheat oven to 400°F. Grease a 9 inch pie plate. Separate dough into 10 biscuits. Press 6 biscuits over bottom and up sides of pie plate to form a crust. Bake in oven and back for 7-8 minutes to set the biscuit crust. Cut remaining 4 biscuits into quarters. In a large skillet, brown ground beef and onion; drain well. Add crushed tomatoes, green bell pepper, mushrooms, ketchup, mustard, salt and black pepper; heat to boiling. Spoon into biscuit lined pie plate. Arrange cheese slices on top of beef mixture. Place biscuit quarters, point side down, around edge of pie plate. Bake the pie for 10 to 17 minutes or until biscuits are golden brown.