

Taco Pie

Ingredients

- 1 lb ground turkey (or ground beef if preferred)
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 1 (6 oz) can tomato paste
- 1 packet taco seasoning
- ½ cup water
- 1 cup stewed tomatoes (optional but recommended for moisture)
- 8 oz shredded cheese (cheddar, Monterey Jack, or a blend)
- 10 refrigerated ready-to-bake biscuits

Method

1. Brown the meat

In a large skillet over medium heat, brown the ground turkey with the onion and green pepper until fully cooked. Drain excess fat if needed.

2. Season and simmer

Stir in tomato paste, taco seasoning, water, and stewed tomatoes (if using). Simmer uncovered for about **10 minutes**, until thick and well combined.

3. Prepare the crust

Preheat oven to **350°F**.

Cut each biscuit in half and press evenly into the bottom of a lightly greased **2-quart casserole dish**, forming a simple crust.

4. Layer the pie

Spoon **half the meat mixture** over the biscuit crust.

Sprinkle with **half the cheese**.

Repeat with remaining meat and cheese.

5. Bake

Bake uncovered for **20 minutes**, until biscuits are cooked through and cheese is melted and bubbly.

6. Rest and serve

Let rest 5 minutes before slicing.

Notes

- No corn chips. The biscuits *are* the point.
- This reheats beautifully and travels well.
- Feels nostalgic, not trendy — exactly right.