

chattavore

TACO POT PIE

Prep Time: 10 minutes

Cook Time: 40 minutes

Yield: 6-8 servings

- dough for a double crust pie
 - 1 tablespoon vegetable, canola, or olive oil
 - 1 medium onion, thinly sliced
 - 1/2 red, yellow, or orange pepper, seeded and thinly sliced
 - 1 jalapeño, seeded and thinly sliced (optional)
 - 1 pound ground beef
 - 2 teaspoons cornstarch
 - 1 teaspoon chili powder
 - 1 teaspoon paprika
 - 1 teaspoon dried minced onion
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon salt
 - pinch of ground cumin
 - 1/4 teaspoon cayenne pepper (optional)
 - 4 ounces cheddar cheese, grated
 - 1 large egg, beaten with 1 tablespoon of water
 - toppings: sour cream, salsa, avocado, guacamole
1. Preheat the oven to 350 degrees. In a 10-inch skillet, preheat the oil over medium heat. Sauté the onions and peppers until slightly blackened around the edges.
 2. Add the ground beef and cook until completely browned. Drain away any excess fat. Add the cornstarch and spices and stir to combine completely. Cook until thickened and the flavors meld. Remove from the heat.
 3. Roll out the bottom crust into a 9-inch Pyrex plate. Fill with the ground beef mixture. Distribute the cheese on top. Roll out the top crust and place on top. Trim the edges and fold them over and crimp. Cut slits in the top.
 4. Place the pie plate on a baking sheet. Brush with the egg wash. Bake for 25-30 minutes, until lightly browned on top (I actually used the broiler to brown the top a little more). Remove from the oven and allow to cool for 10 minutes. Slice and serve with desired toppings.