

Taco Pie

Ingredients:

- 1 lb. Hilltop Pastures Lean Ground Beef
- 3 tablespoons taco seasoning
- 6 Sami's Eggs
- 1 cup heavy cream
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup shredded cheddar cheese

Do this

- 1) Preheat oven to 350F and grease a glass or ceramic 9-inch pie pan
- 2) Brown the ground in a large skillet over medium heat until no longer pink, about 7 minutes, breaking up clumps with the back of a wooden spoon.
- 3) Add taco seasoning and stir until combined, then add water, reduce heat to medium low and cook a few minutes longer until sauce is thickened.
- 4) Spread beef in prepared pie pan.
- 5) In a large bowl, combine eggs, cream, garlic, and salt and pepper. Pour over beef.
- 6) Sprinkle with shredded cheese and bake 30 minutes, or until center is set and cheese is browned.
- 7) Remove and let sit 5 minutes before slicing and serving.
- 8) Top with sour cream, chopped tomatoes and chopped avocado, if desired.