

Cheeseburger Pie



Ingredients

- 9-inch unbaked pastry shell
- 8 slices American cheese
- 1 lb. lean ground beef
- 1/2 cup tomato sauce
- 1/3 cup chopped green bell pepper
- 1 tsp. Wyler's beef flavor bouillon
- 3 eggs beaten
- 2 Tbsp. flour
- Chopped tomato
- Shredded lettuce

Directions

1. Heat oven to 425 degrees, bake pastry shell for 8 minutes and remove from oven. Reduce oven to 350.
2. Cut the sliced cheese into pieces.
3. In large skillet, brown the meat and pour off fat. Add tomato sauce, green pepper and bouillon. Cook and stir until bouillon dissolves.
4. Remove from heat. Stir in eggs, flour and cheese pieces. Turn into prepared pastry shell.
5. Bake 20-25 minutes or until cheese begins to melt. Garnish with tomato and lettuce if desired.