

## Beef

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# Twice-Baked Potato Pie

Pillsbury Best One Dish Meals - February - 2011

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 1 hour 5 minutes**

**1 pound lean ground beef**

**1/4 cup onion, chopped**

**1/4 cup plain bread crumbs**

**1/2 Teaspoon dried sage leaves**

**1/2 teaspoon salt**

**1 egg**

**1 package (24 oz) refrigerated garlic mashed potatoes**

**1 cup (4 oz) Cheddar cheese, shredded**

**1/4 cup fresh tomato (if desired), chopped**

**2 slices precooked bacon (if desired), chopped**

**2 medium (2 tablespoons) green onion (if desired), chopped**

Preheat oven to 350 degrees.

In a large bowl, mix the beef, onion, bread crumbs, sage, salt and egg until well blended.

Press mixture in the bottom of ungreased 8-inch square glass baking dish. Spread the mashed potatoes evenly over the top. Sprinkle evenly with cheese.

Bake, uncovered, for about 50 minutes or until a meat thermometer inserted in the center of the beef mixture reads 160 degrees.

Sprinkle with tomato, bacon and green onions.

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Per Serving (excluding unknown items): 436 Calories; 34g Fat (71.8% calories from fat); 29g Protein; 1g Carbohydrate; trace Dietary Fiber; 168mg Cholesterol; 538mg Sodium. Exchanges: 4 Lean Meat; 0 Vegetable; 4 1/2 Fat.