

# Mexican Pie

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## Servings: 6

*1 unbaked pie shell  
1 pound ground beef  
1/3 cup green pepper,  
chopped  
3/4 cup water  
1 1/2 ounces dry spaghetti  
sauce mix  
1 can (6 ounce) tomato  
paste  
1/3 cup grated Parmesan  
cheese  
1 1/2 cups grated  
mozzarella*

Preheat the oven to 400 degrees.

In a skillet, brown the beef. Drain. Add the green pepper. Saute' for 2 minutes.

Add the water, tomato paste and the sauce mix. Cover and cook for 10 minutes.

Sprinkle one-half of the Parmesan cheese over the bottom of the pie shell. Place one-half of the meat mixture in the shell. Place one cup of mozzarella on top of the meat. Add the remaining meat mixture.

Bake for 25 minutes.

Add the remainder of the mozzarella on top.

Bake until melted.

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Per Serving (excluding unknown items): 275 Calories; 22g Fat (70.6% calories from fat); 15g Protein; 5g Carbohydrate; 1g Dietary Fiber; 68mg Cholesterol; 307mg Sodium. Exchanges: 2 Lean Meat; 1 Vegetable; 3 Fat.