Taco Pie Recipe
Serves 6-10. Will take about an hour total to prepare and cook

Raw Ingredients

- 2lbs Beef
- Taco seasoning - to taste
- ⅓ cup Diced jalapeños
- ⅓ cup Water
- ⅔ cup Salsa
- 4 tablespoons Margarine/butter
- 2 cups tortilla corn chips
- 2 cups cheddar cheese
- 2 lbs refried beans

Material List:

- Dutch Oven Or Bowl for Baking and Assembling Your Dish
- Can Opener for the Refried Beans
- Spatula for spreading salsa
- Bowl, spoon for mixing the beef, dry taco seasoning
- Serving spoon for serving your amazing dish to your family and friends
- Can do attitude and a smile for a good time

Instructions

1. Melt the butter and crush the chips!
2. Combining the chips and the butter, create a layer on the bottom of the dutch oven.
   a. This is supposed to be a crust to support the pie
3. In the separate bowl, add the beef, a little taco seasoning, jalapeños, water mixing well.
4. Spoon meat mixture into the dutch oven, then add the salsa in a thin layer on top the meat mixture
5. Bake until meat is cooked
   a. We recommend cooking at 350 if inside.
6. Once meat is cooked, put the refried beans on top, heating until warmed
7. Finally, add the cheese evenly over the top
   a. Let it bake for a little bit until it cooks.