

Taco Pie Recipe

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

Raw Ingredients

- 2lbs Beef
- Taco seasoning - to taste
- ½ cup Diced jalapenos
- ½ cup Water
- ¾ 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, jalapenos, 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.