

Main Dishes

Beef

Impossible Lasagna Pie

Very easy to prepare and is a nice dish for a brunch. I like to make the "Impossible Pies" when I am traveling in our Winnebago.

1/2 cup small curd creamed cottage cheese
1/4 cup grated parmesan cheese

1 lb. ground beef, cooked and drained
1 tsp. oregano
1/2 tsp. basil
1 can (6 oz.) tomato paste
1 cup shredded Mozzarella cheese, divided

1 cup milk
2/3 cup Bisquick or Quickie Mix*
2 eggs
salt and pepper



Layer cottage cheese and parmesan cheese on a greased 10-inch x1-1/2-inch pie plate.

Mix cooked beef, oregano, basil, tomato paste and 1/2 cup of the mozzarella cheese.

Spoon evenly over cheeses.

Beat milk, Bisquick, eggs, salt and pepper until smooth; 15 seconds in blender on high speed or 1 minute with hand beater.

Pour into plate.

Bake at 400 degrees for 30 to 35 minutes until golden brown and knife inserted halfway between center and edge comes out clean.

Sprinkle with remaining cheese. Let stand 5 minutes before cutting.

Yield: 6 to 8 servings.

Note: *Quickie Bisquick Mix is a substitute for Bisquick and the recipe is in this cookbook.