

Cheese Steak and Potato Pie

©www.BakingInATornado.com

Ingredients:

1 bag (20 oz) shredded potatoes
1 egg
¼ tsp salt
¼ tsp pepper

1/2 green pepper, sliced
1/4# mushrooms, sliced
½ onion, sliced
1# thinly sliced beef
1 tsp season salt
1/2 tsp garlic powder
2 TBSP worcestershire sauce
½ cup French onion dip
8 - 10 slices of provolone cheese
½ cup French fried onions

1/4 cup shredded lettuce
1 Roma tomato, chopped

Directions:

- *Preheat oven to 350 degrees. Grease a 10 inch pie plate or quiche dish with non-stick spray.
- *Mix together the shredded potatoes, egg, salt and pepper. Press into and up the sides of the prepared baking dish form a crust. Bake for 15 minutes. Remove from oven but leave the oven on.
- *While the crust is cooking, grease a skillet with non-stick spray. Add the green pepper, onion and mushrooms, cook and stir until soft. Place in a bowl.
- *Add the beef, season salt, garlic powder and Worcestershire sauce to the same skillet. Stir until the beef is cooked. Drain and add to the cooked veggies. Mix in the French onion dip.
- *Place 4 - 5 slices of cheese onto the potato crust, spread the beef mixture over the cheese. Top with the rest of the cheese slices, then crush the French fried onions onto the cheese. Bake for 20 - 30 minutes or until hot.
- *To serve, top with lettuce and tomato.