



Ground Beef Vegetable Pie

Prep Time: 20 min

Cook Time: 40 min

Serves: 4

NUTRITION FACTS, PER SERVING:

579 calories

31 g total fat

750 mg sodium



INGREDIENTS: **** Items not included in kit**

- Cooking spray**
- 1 (8 oz.) can crescent roll dough
- 1 lb. ground beef
- 1/2 cup onion, diced
- 1/4 cup green pepper, diced
- 1 tsp dill
- Salt & pepper to taste**
- 2 cups zucchini, thinly sliced
- 1 cup shredded cheddar cheese, divided
- 2 large tomatoes, enough for 5 slices
- 1/4 cup fresh basil, torn

DIRECTIONS:

1. Preheat the oven to 375 degrees and grease a 9" pie plate with **cooking spray**. Press the triangles of **crescent roll dough** on the bottom and sides of pie plate to form a crust. Set aside.
2. Wash **tomatoes**, then slice into 1/4 inch thick slices and set aside.
3. In a large skillet, over medium high heat, sauté the **ground beef, diced green pepper** and **diced onion** until meat is cooked through and onions are softened. Remove pan from the heat and drain off any fat. Season with a **pinch of salt & pepper**, add the **dill** and stir to combine.
4. Pour the **ground beef mixture** over the **crescent roll dough** into the pie plate. Sprinkle **1/2 cup shredded cheddar cheese** over the meat. Place the **sliced zucchini** in a layer and then top with the **sliced tomatoes**.
5. Bake at 375 for 25 minutes. Remove from oven and sprinkle the **remaining 1/2 cup shredded cheddar cheese**. Return to oven and bake for an additional 15 minutes.
6. Remove pie from oven and sprinkle top with **torn basil**. Let rest 5 minutes before slicing.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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