**Beef Pot Pie**

RECIPE



**INGREDIENTS**

* 5 pounds ground beef
* 1 tablespoon garlic, chopped
* 1 small onion, diced
* ½ large can (25oz) condensed cream of mushroom soup
* 2 cups peas and carrots
* 6 cups cheddar cheese, shredded
* Salt and pepper

**For Cornbread**

* ¼ bag of cornbread mix
* 1 ¾ cup water
* Optional Ingredients:

Pie crust, mashed potatoes, biscuits, mashed sweet potatoes, corn, green beans

**Note:** No need for an additional carbohydrate since the main dish contains cornbread, peas, and carrots

**DIRECTIONS**

1. Preheat oven to 375 degrees F. Spray baking pan with non-stick spray.
2. Preheat skillet on medium-high heat. In a large skillet, ground beef, garlic and onion, stirring so that the ground beef crumbles and becomes fully cooked.
3. Place cooked beef mixture in a large bowl, add soup, peas and carrots. Place mixture in prepared pan.
4. Layer cheese evenly over beef mixture.
5. In a bowl, combine cornbread and water. Mix until smooth. Pour a thin layer (between ¼ and ½ inch thick) over cheese.
6. Bake approx. 35-45 minutes or until cornbread is fully cooked and internal temperature reaches 165 degrees

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| **Prep Time:** 20 minutes | **Cook Time:** 40 minutes | **Total Time:** 60 minutes | **Yield:** 20 servings |