

## *Beef Pot Pie*



**3 CARROTS (PEEL AND CHOP SMALL)**

**4 POTATOES (PEEL AND CHOPPED)**

**1 ONION (CHOPPED)**

**1 KNORR BEEF BOUILLON**

**3 CUPS HOT WATER**

Simmer vegetables in 4-5 cups water with bouillon until tender. Drain

**1 LB. GROUND CHUCK**

**1/2 CUP ONION (CHOPPED)**

**1/2 BELL PEPPER (CHOPPED)**

Place beef, onion and pepper in skillet cook on medium/high until brown drain. Put back in skillet.

**MILK**

**3/4 CUP BROWN GRAVY MIX (MCCORMICK)**

Place gravy mix in milk and mix well. Pour over meat in skillet, simmer until thick. Add drained vegetables and stir.

**2 READY MADE PIE CRUSTS (REFRIGERATED SECTION NEAR BISCUITS)**

Place pie crust in bottom of round baking dish (it will overlap sides) fill with beef mixture. Top with remaining crust. Cut slits in top of crust and bake at 375-degree F for 1 hour. Bottom crust should be brown! **OPTION: USE CANNED MIXED VEGGIES.** **MAKES ABOUT 6 SERVINGS**