

Taco Pie from She Makes and Bakes

Total time about 35 minutes

1 can of crescent rolls (I use reduced fat, and they taste great)
1 pound hamburger
2 tablespoons [taco seasoning](#)
1/3 cup water
2 cups cheddar cheese
16 ounces sour cream
Tortilla chips
Garnishes: [pico de gallo](#), lettuce, black olives, tomatoes, onions

Preheat your oven to 350 degrees.

Press the crescent rolls into an ungreased pie plate. You may have to tear the corners off some rolls and press them into the sides. You also could use two cans, but I can make it fit just barely with one can. Place the pie plate in the oven and bake for 10 minutes.

Meanwhile, brown the hamburger and drain the grease. Add in 1/3 cup water and sprinkle 2 tablespoons of taco seasoning on top. Cook for 5-10 minutes until the water is gone and the meat tastes great. OR...make your own taco meat how you normally make it. Pour the meat into the pie plate and even it out over the crust. Sprinkle 1-1 1/2 cups of cheese on top of the meat, covering it completely. Pop this back in the oven and bake for about 5 minutes or until the cheese has melted.

Out of the oven, spread the sour cream on top of the cheese and place tortilla chips on the top of the pie. You can crush the chips into bite size pieces to make it easier to eat. Sprinkle the rest of the cheese on top of the chips, and bake for another 5-10 minutes until the cheese has melted and the crust is golden brown.

Note: If you aren't going to eat the entire pie for that meal, I recommend sprinkling chips only over what you'll eat. Otherwise the chips get soggy, and that's no good for anyone. When you reheat the leftovers, just add the chips and cheese on top before you bake or microwave it.

Serve with anything you like on your tacos: pico de gallo, tomatoes, lettuce, olives, onions, etc.

Source: Peggy Burner in The Grapevine House Bed and Breakfast Cookbook