

Simple Cheeseburger Pie with Cheddar and Baking Mix

1 cup shredded cheddar cheese



OVEN
400°F

TIME
25 to 30 min

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INGREDIENTS

- 1 pound ground beef
- 1 onion, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded cheddar cheese
- 1/2 cup baking mix, such as Bisquick
- 1 cup milk
- 2 large eggs
- Optional add-ins:
 - 1 tablespoon ketchup or mustard
 - 1/2 teaspoon garlic powder
 - Sliced pickles or chopped tomatoes, for topping

DIRECTIONS

1. Preheat the oven: Preheat your oven to 400°F (200°C). Grease a 9-inch pie plate or baking dish.
2. Cook the beef and onion: In a skillet over medium heat, cook the ground beef and chopped onion until the meat is browned and the onion is tender. Season with salt and black pepper. If you are using ketchup, mustard, or garlic powder, stir them in at this stage. Drain any excess grease.
3. Layer the pie dish: Spread the beef mixture evenly into the prepared pie dish. Sprinkle the shredded cheddar cheese over the top.
4. Mix the topping: In a separate bowl, whisk together the milk, eggs, and baking mix until smooth.
5. Pour and bake: Pour the mixture evenly over the beef and cheese in the pie dish.
6. Bake until the top is golden and the center is set. The exact baking time will depend on your dish and oven, but start checking around 25 to 30 minutes.
7. Cool slightly and serve: Let the pie rest for a few minutes before slicing. Top with sliced pickles or chopped tomatoes if desired, then serve warm.

SWAPS & NOTES

Cheddar cheese is the natural choice for that classic cheeseburger flavor, but Colby Jack, American-style shredded cheese, or even a cheddar blend can work nicely too.

If you want a slightly lighter version, you can use ground turkey instead of beef.

The flavor will be a little different, but the recipe still works well.

Adding a tablespoon of ketchup or mustard to the beef mixture gives the pie an even more burger-inspired flavor.

TIPS FOR SUCCESS

Drain the beef well after browning so the pie does not become greasy.

This helps the topping bake up better and keeps the whole dish more balanced.

Whisk the milk, eggs, and baking mix until smooth so the topping bakes evenly with no lumps.

Let the pie rest for a few minutes after baking before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/simple-cheeseburger-pie-with-cheddar-and-baking-mix/>