Impossible Chili Pie by Lynn's Recipes

Lynn demonstrates how to make Impossible Chili Pie. This is great for dinner along with a salad.

Ingredients:

- 1 pound lean ground beef
- 1/2 cup onion, chopped
- 1/2 cup green pepper, chopped, optional
- 1 (15.5 ounce) can chili beans, drained
- 1 cup frozen corn
- 1 (4 ounce) can green chilis, drained
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 teaspoon minced garlic
- 1 teaspoon chili powder
- Pinch cayenne or few drops hot sauce
- 1/2 cup chunky salsa
- 1 cup shredded cheese, divided (Monterey Jack, Cheddar or you choice)
- 3/4 cup Bisquick
- 3 eggs
- 1 cup milk
- Green pepper rings for garnish, optional

Preheat oven to 400°. Spray a 10" pie plate or a 9x9" square baking dish with cooking spray and set aside.

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Brown ground beef onion, and green pepper in a skillet. Drain and return to pan. Add drained chili beans, corn, green chilis, pepper, salt, garlic, chili powder, hot sauce and salsa. Mix all ingredients together and heat for about 5 minutes. Spray a 10" pie plate or a 9x9" square baking dish. Pour ingredients into dish and sprinkle 1/2 cup of the shredded cheese on top. Whisk together the Bisquick, eggs and milk. Pour over the cheese. Add the remaining cheese and green pepper rings. Bake in preheated 400° oven for 25-30 minutes. 8 servings.

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