



Bacon Cheeseburger Pie

This hearty main dish is a delicious one-dish meal! Serve with lettuce, tomatoes, pickles, homemade mayo, legal mustard and catsup, and extra sauces for the non-SCDers.

Makes one large pie. Serves 5-7.

We made two pies, thinking we'd need more for 7 hungry people, but we never cut into the second one, and froze it instead!

Note: If there is clear moisture in the pie when you cut into it, just remove it with a spoon, and/or paper towel.

- 1 to 1-1/2 pounds ground beef
- 1 large onion, chopped; and 1 tsp. minced garlic, if desired
- 2 c. cheese, grated (colby jack on the top browns nicely)
- 4 slices pre-cooked bacon, partially microwaved and chopped
- 4 eggs, beaten with a fork
- 1 c. SCD yogurt
- 1/2 tsp. baking soda; 1 tsp. salt; 1 Tbs. legal yellow prepared mustard
- 1 c. almond flour

Instructions:

Preheat oven to 400 degrees. Butter a large pie dish. Crumble ground beef and chopped onion into a large skillet and cook, stirring occasionally, until meat is completely cooked and onions are limp.

Drain meat mixture and spoon into prepared baking dish. Top with 3/4 of the cheese, reserving remaining cheese for the top. Sprinkle on chopped bacon, reserving a few pieces for the top.

Combine eggs, yogurt, baking soda, salt, mustard, and almond flour, stirring well until combined. Pour over meat mixture and bake at 400 degrees for 20-25 minutes, or until pie is browned and a knife inserted in the center comes out clean. Allow to rest for 5-10 minutes, then serve with hamburger fixins'!