

Taste of Home



# Spicy Bean and Beef Pie

★★★★☆

*My daughter helped me come up with this recipe when we wanted a one-dish meal that was different than a casserole. This pie slices nicely and is a fun and filling dish. —Debra Dohy, Massillon, Ohio*

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**TOTAL TIME:** Prep: 20 min. Bake: 30 min.

**YIELD:** 8 servings.

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## Ingredients

1 pound ground beef

2 to 3 garlic cloves, minced

1 can (11-1/2 ounces) condensed bean with bacon soup, undiluted

1 jar (16 ounces) thick and chunky picante sauce, divided

1/4 cup cornstarch

1 tablespoon chopped fresh parsley

1 teaspoon paprika

1 teaspoon salt

1/4 teaspoon pepper

1 can (16 ounces) kidney beans, rinsed and drained

1 can (15 ounces) black beans, rinsed and drained

2 cups shredded cheddar cheese, divided

3/4 cup sliced green onions, divided

Pastry for double-crust pie (10 inches)

1 cup sour cream

1 can (2-1/4 ounces) sliced ripe olives, drained

## Directions



1. In a large skillet, cook beef over medium heat until beef is no longer pink. Add garlic; cook 1 minute longer. Drain.

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  2. In a large bowl, combine the soup, 1 cup of picante sauce, cornstarch, parsley, paprika, salt and pepper. Fold in the beans, 1-1/2 cups of cheese, 1/2 cup onions and the beef mixture.

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  3. On a lightly floured surface, roll dough to make two crusts to fit a 9-in. deep-dish pie plate. Line pie plate with bottom crust; fill with bean mixture. Top with remaining crust; seal and flute edges. Cut slits in top crust.

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  4. Bake at 425° until lightly browned, 30-35 minutes. Let stand for 5 minutes before cutting. Garnish with the sour cream, olives and remaining picante sauce, cheese and onions.
- Freeze option:** Cover and freeze unbaked pie. To use, remove from the freezer 30 minutes before baking. Cover edges of crust loosely with foil; place on a baking sheet. Bake at 425° for 30 minutes. Reduce heat to 350°; remove foil. Bake until golden brown, 55-60 minutes longer. Garnish as directed.
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