Impossible Lasagne Pie

The Tampa Tribune

Makes 6-8 servings

Ingredients

- 1/2 cup creamed cottage cheese
- 1 lb ground beef
- 1 cup shredded mozzarella cheese, divided
- 1/2 tsp salt
- 1/2 tsp dried oregano
- 1 can (6 oz) tomato paste
- 1/2 cup buttermilk baking mix
- 1 cup milk
- 2 eggs

Instructions

1. Heat oven to 400°F. Grease a 9-inch pie plate.
2. Spread cottage cheese evenly in the bottom of the prepared pie plate.
3. Cook ground beef; drain.
4. Stir in 1/2 cup of the mozzarella cheese, salt, oregano, and tomato paste; spoon evenly over cottage cheese.
5. Stir baking mix, milk, and eggs together with a fork until blended. Pour into pie plate.
6. Bake 30-35 minutes or until a knife inserted in the center comes out clean.
7. Sprinkle with remaining 1/2 cup mozzarella cheese. Bake 1-2 minutes longer or until cheese is melted.

Editor's Notes

- **"buttermilk baking mix"** - a period term referring to a commercial product such as Bisquick or a store-brand equivalent; the buttermilk variety was common in this era and is used here as written.

IMPOSSIBLE LASAGNE PIE — THE TAMPA TRIBUNE

½ cup creamed cottage cheese
1 pound ground beef
1 cup shredded mozzarella cheese
½ teaspoon salt
½ teaspoon dried oregano
1 can (6 ounces) tomato paste
½ cup buttermilk baking mix
1 cup milk
2 eggs

Heat oven to 400 degrees. Grease a 9-inch pie plate. Spread cottage cheese in plate. Cook ground beef; drain. Stir in ½ cup of mozzarella cheese, salt, oregano and tomato paste; spoon

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evenly over cottage cheese. Stir baking mix, milk and eggs with fork until blended. Pour into pie plate.

Bake 30-35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1-2 minutes longer or until cheese is melted.

Makes 6-8 servings.

NUTRITION DATA PER SERVING:

Calories - 312; Protein - 33 g; Sodium - 473 mg; Fat - 16 g; Fiber - 1 g; Carbohydrates - 8 g; Cholesterol 160 mg; Calories from fat - 46%.

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