

## **MEXICAN CRESCENT TACO PIE**

1 lb. of ground beef or turkey  
(2) Pillsbury crescent rolls  
16 oz. of tomato sauce  
1 cup chopped onion  
Sour cream  
1 pkg shredded mozzarella  
2 pkgs of taco seasoning  
2 8-inch pie dishes  
Chopped tomatoes  
Taco sauce

### **Instructions:**

Preheat oven to 350 degrees.

Fry up ground beef or turkey until no longer pink. Drain. Add chopped onion, tomato sauce and taco seasoning and cook until heated through. Meanwhile, unroll the crescent rolls and put into each greased pie dish (put it in like you're putting in a pie crust, crimp the ends).

Bake for 30 minutes. After 30 minutes, take out and put a dollop or 2 of the sour cream on top of pie and swirl around till it covers the taco meat/onion mix. Put shredded mozzarella on top of each pie and put back in to oven for 5 minutes or till cheese is melted and bubbly.

Take out, let cool slightly, then add chopped tomatoes and taco sauce on top of pie! TA-DA, TACO PIE and enjoy!