Beef Taco Pie

Ingredients
2 cups brown rice
1 lb ground beef
1 tsp chili powder
1 tsp ground cumin
½ tsp ground paprika
½ tsp onion powder
2 tbsp ancho chili powder (or favorite taco seasoning)
8 oz tomato puree
1 cup salsa
3 whole wheat tortillas
1 cup shredded cheddar cheese

Steps
1. Cook rice according to package. While rice is cooking, place ground beef in large pot and cook over medium-high heat until well done, about 5-8 minutes. Drain fat from beef and return meat to heat.
2. Add chili powder, cumin, paprika, and onion powder and 1 tbsp ancho chili powder to beef and heat uncovered for about 2-3 minutes.
3. Pour cooked rice into a food processor on medium speed for 2-3 minutes until smooth consistency.
4. In large bowl, mix rice puree and cooked beef. Pour mixture into a lightly oiled 9x13 pan. Line tortillas on top of rice and beef mixture.
5. In a separate bowl, combine remaining ancho chili powder, tomato puree, and salsa. You may add up to a cup of water to get desired sauce consistency. Spread on top of tortillas.
6. Sprinkle cheese over the dish.
7. Bake at 350°F for 30 minutes.
8. Cut into squares. Serve with avocados, sour cream, or any of your favorite toppings.

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