

Eat Happy Kitchen
Anna Vocino

CHEESEBURGER PIE

(serves 4-6)

INGREDIENTS

- 3 slices thick cut bacon
- 12-16 ounce bag cauliflower “rice,” or 1 head cauliflower grated into “rice”
- 1/2 sweet onion, chopped
- 1 green or red bell pepper, chopped
- 1 pound ground beef or bison
- 2 teaspoons salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon cumin
- 1/2 teaspoon dried oregano
- 1/4 teaspoon white pepper
- 3 cups shredded Colby Jack cheese, divided
- 2 tablespoons sour cream

INSTRUCTIONS

Preheat oven to 400 degrees. In a foil lined baking sheet, cook bacon 12-14 minutes until crispy. Remove from oven and let cool. Crumble bacon pieces and set aside. Turn oven down to 350 degrees. Reserve bacon grease.

In microwave, heat cauliflower rice for 4 minutes, until soft. Set aside.

In a large, flat bottomed sauté pan, heat reserved bacon grease on medium high heat until shimmering. Add onion and pepper and cook until soft, about

3-4 minutes. Add ground meat and cook until brown, about 5-6 minutes, using a spatula to break into small pieces. Pour meat mix through a colander to strain excess grease. Pour meat mix back into sauté pan. Add in cauliflower rice and stir to mix with meat. Lower heat to medium.

In a small bowl, whisk together salt, onion powder, garlic powder, cumin, dried oregano, and white pepper. Pour over cauliflower-meat mixture and stir to mix in spices evenly. Cook uncovered 15 minutes, stirring occasionally. Fold in 2 cups of shredded Colby Jack, one cup at a time. Turn off heat. Fold in sour cream, spreading evenly, until meat mixture is creamy. Pour into an 8x8 baking dish, top with remaining 1 cup cheese and bacon crumbles. Cook in oven 15 minutes, or until cheese on top is starting to bubble. Remove from oven and let stand 5-10 minutes. Serve.