

Beefed-up Biscuit Casserole (great for kids)

Serves 4-5

Ingredients:

1-1¼ pounds ground beef

½-¾ teaspoon garlic salt

*½ cup chopped onion or 2
tablespoons instant*

*2 cups Bisquick or Krusteaz biscuit
dough recipe*

¼ cup diced green chilies

1½ cups shredded cheddar cheese

8 ounces tomato sauce

½ cup dairy sour cream

2 teaspoons chili powder

1 egg slightly beaten

Brown beef, onion & chilies; drain. Stir in tomato sauce, chili powder & garlic salt. Simmer while preparing dough. Make 20 biscuits. Press 10 biscuits over the bottom of an 8"- or 9"-square pan (ungreased). Combine ½ cup cheese, sour cream & egg; mix well. Remove meat mixture from heat; stir in sour cream & egg; mix well; spoon over dough. Arrange remaining biscuits on top; sprinkle with remaining cheese. Bake at 375° for 25-30 minutes, until biscuits are deep golden brown. To reheat: loosely cover with aluminum foil & bake at 375° for 20-25 minutes or until heated through. To make ahead: prepare, cover & refrigerate up to 2 hours before baking. Bake at 375° for 30-35 minutes.