

Burger Biscuit Loaf

1/2 can (20 ounce) Vege-Burger
1 1/2 cups Bisquick mix
6 tablespoons milk
1 cup shredded cheddar cheese, divided
2 tablespoons milk
1 1/4 cups salsa
1/2 packet taco seasoning
1/2 cup petite baby peas, frozen
1/2 cup corn, frozen
1 small onion, chopped
1 teaspoon oil

Directions: Heat oven to 400.

In non-stick skillet, slightly sauté onion in oil (about 1 minute, do not over-cook).

Add salsa, Vege-Burger, taco seasoning, vegetables, and 2 tablespoons milk.

Heat until frozen veggies have thawed and mixture is hot, stirring frequently.

Spoon into 11 x 7 glass casserole dish. Sprinkle with 2/3 cup cheddar cheese.

Stir together Bisquick mix and 6 tablespoons milk until wet dough forms (like biscuit dough). Spoon over mixture in casserole dish, keeping about 1/2 inch away from edges and smoothing to cover the top.

Bake 20-22 minutes or until edges are golden brown. Sprinkle with remaining cheese and bake an additional 2-3 minutes until cheese melts.

Submitted by Amanda E. of North Carolina