

Plate Dream

One-Pan Cheeseburger Pie – Easy Dinner Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 1 small onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1/4 cup dill pickles, finely chopped
- [ ] 2 tbsp pickle juice
- [ ] 1 cup Bisquick mix
- [ ] 1/2 cup milk
- [ ] 2 tbsp melted butter

Seasoning

- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1 tsp dried oregano
- [ ] 1/2 tsp smoked paprika

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 10-inch cast-iron skillet.
2. In the skillet over medium heat, add the ground beef, breaking it up with a spoon. Cook until browned, about 5-7 minutes.
3. Add the diced onion and minced garlic; sauté until fragrant and the onion turns translucent, roughly 3 minutes.
4. Stir in the chopped pickles, pickle juice, salt, pepper, oregano, and smoked paprika. Let the mixture simmer for a minute to meld flavors.
5. Evenly sprinkle the shredded cheddar over the beef mixture, allowing it to melt slightly.
6. In a bowl, combine Bisquick mix, milk, melted butter, and a pinch of salt. Mix just until combined; the batter will be lumpy.
7. Drop spoonfuls of the biscuit batter over the cheese layer, spreading gently to cover most of the surface.
8. Bake for 20-25 minutes, or until the biscuit topping is golden brown and the cheese is bubbling.
9. Allow the pie to rest for 5 minutes before slicing. Serve warm, perhaps with a simple side salad.

Nutrition per serving

520 kcal	30 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, brush the biscuit tops with a little melted butter before baking.
- If you like a spicier kick, stir in a pinch of red pepper flakes with the seasonings.
- Feel free to substitute turkey ham for a leaner meat option; adjust cooking time slightly.