



Category (Main Dishes)

Beef, Mushroom, and Onion Tart

Submitted by (Joy Abegg)

<p><u>Recipe</u></p> <p>12 oz. lean ground beef or beef stir fry strips 1-8 oz. package sliced mushrooms 1/2 medium red or sweet onion, cut in thin wedges 1/4 tsp. each salt and ground black pepper 1-13.8 oz. pkg. refrigerated pizza dough 3 oz. blue cheese crumbled Fresh oregano or fresh basil, &/or pizza seasoning (optional)</p> <p>1. Preheat oven to 425 degrees F. In a skillet cook beef, mushrooms, and onion over medium heat until beef is browned and onion is tender, stirring occasionally. Drain off fat. Add salt and pepper. 2-Meanwhile, grease a large baking sheet or line with parchment. Unroll pizza dough. Roll or pat dough on baking sheet into a 15x12" rectangle. Top dough with beef mixture, keeping filling 1-1/2" from all edges. Fold edges over the filling, pleating as needed. 3-Bake tart for 15 minutes or until crust is golden. Remove from oven, top with blue cheese, herbs and seasonings. Serves 4.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>