

# El Matador Pie



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**SERVING SIZE: 12**

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## Ingredients

- 4 cups Ground Beef, Cooked & Drained
- 1 cup Vidalia Onion, Diced
- 8 ounces **Furmano's Diced Tomatoes with Green Peppers & Onions**, Drained
- 4 cups Mashed Potatoes
- 1/2 cup Jalapeño Peppers, Diced
- 2 cups Cheddar Cheese, Fancy Shredded
- 2 cups Black Olives, Drained & Sliced

## In This Recipe



Diced Tomatoes with Green Peppers & Onions (28 oz)

## Preparation

1. Brown ground beef and onions in large saute pan on high heat for 10-15 minutes.
2. Remove from heat and fold in the Furmano's Diced Tomatoes with Green Peppers & Onions, then set aside for assembly.
3. Prepare the mashed potatoes and add diced jalapeno peppers and mix thoroughly.
4. Place the beef mixture in a 2" steam table pan, then pipe the mashed potatoes and peppers on top.
5. Top the mixture with shredded cheddar cheese and garnish with black olives.
6. Bake pie at 350 degrees for 30-40 minutes to heat through and lightly brown on top.
7. Remove from oven and let stand for 5 minutes before serving.