



Taco Pie w/ Fried Plantain Crust (Whole30, Paleo)

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Everything you love about Tacos, but in sliceable form! This Taco Pie was an instant hit with my family and took #FridayPieday to a new level! The Plantains are so filling, and added the perfect amount of sweetness to compliment the savory Taco Seasoning. I topped mine with Fresh Sliced Avocado and Dairy Free Sour Cream which ended up adding a really nice creaminess to the dish!

I paired it with a side of Chili Lime Butternut Squash, but if I'm being honest, the Pie by itself was absolutely enough, I was STUFFED! I also went with Beef for the filling, but you could totally use Turkey or Chicken if that works better for your dietary needs.

INGREDIENTS:

- 3 Tbsp Coconut Oil
- 2 Plantains, ripe
- 1 Medium Yellow Onion, diced
- 1 Large Bell Pepper, Diced
- 1 Lb Ground Beef
- 3 Cloves Garlic, minced
- 1 Packet @Sietefoods Taco Seasoning
- 1 Cup Salsa + additional for topping
- 2 Eggs, Whisked
- Additional Toppings:
 - Dairy Free Sour Cream
 - Sliced Avocado or Guacamole
 - Cilantro

INSTRUCTIONS:

1. Peel your plantains, then cut them in half. Cut those halves into thirds lengthwise, leaving you with a total of 12 thin strips.
2. Heat a large pan over medium/high heat and add your Coconut Oil. Once Oil is heated, add your plantain strips and cook on each side for about 1.5-2 minutes. Once golden brown on both sides, transfer to a paper towel lined plate and set aside.

3. In that same pan, add your Pepper & Onion and sauté for 4-5 minutes, until vegetables are soft. Add the Ground Beef to the pan, then cook until no longer pink. Drain any excess liquid.
4. Next, add your Garlic and Taco Seasoning to the pan and stir until well combined.
5. Remove pan from heat and stir in your Salsa, followed by your Whisked Eggs. Stir very well.
6. Lay your plantains across the bottom of a 12" Pie Dish and mash down to form a "crust" using the bottom of a mug or small plate. Pour your meat mixture ovetop your plantain crust and bake in the preheated oven for 30-40 minutes, or until the middle is set and appears to have a slight golden brown crisp to it.
7. Remove from the oven and allow to cool for 5-10 minutes before slicing. Serve with your favorite toppings, and Enjoy!

MAKES 4-6 SERVINGS!

