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Impossible Vegetable Pie

Ingredients:

cup water
(16-ounce) bag frozen mixed vegetables
cup onion, chopped
cup low fat shredded cheddar cheese
cup 1% milk
cup Master Mix
eggs
teaspoon salt
teaspoon pepper
vegetable oil spray

Makes 6 servings - 34% calories from fat

Nutri		ı a	013
Serving Size Servings Pe		er 6	
Amount Per Se			
Calories 29	0 Calor	ies from	
		% Da	aily Value
Total Fat 11g			17%
Saturated Fat 3.5g			18%
Trans Fat	1g		
Cholesterol 110mg			37%
Sodium 580mg			24%
Total Carbo	hydrate	35g	12%
Dietary Fiber 3g			12%
Sugars 9g	1		
Protein 13g			
Vitamin A 20	۰ w	Vitamin (C 8%
Calcium 25%	6 • 1	ron 15%	,
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr: Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

Heat oven to 400° F. Prepare a 10 inch pie pan with vegetable oil spray.
In a sauce pan add 1 cup water, bring to boil. Add vegetables and cook until

almost tender, (about 5 minutes), drain well.

3. Mix vegetables, onion, and cheese in pie pan.

4. In a blender or separate bowl, beat remaining ingredients until smooth, (15 seconds in blender on high speed or 1 minute with hand beater.) Pour into pie pan.

5. Bake until golden brown and knife inserted in the center comes out clean, about 35-40 minutes. Let stand 5 minutes before serving. Refrigerate any leftover pie.

Note:

• For Impossible Meat Pie use 1 cup vegetables and 1 cup any leftover meat cut into bite size pieces.



Revised July 2021

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USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.