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## Impossible Vegetable Pie

## Ingredients:

1 cup water
1 (16-ounce) bag frozen mixed vegetables
$1 / 2$ cup onion, chopped
$1 / 2$ cup low fat shredded cheddar cheese
$11 / 2$ cup $1 \%$ milk
$3 / 4$ cup Master Mix
3 eggs
$1 / 4$ teaspoon salt
$1 / 4$ teaspoon pepper
vegetable oil spray

Makes 6 servings - 34\% calories from fat


## Instructions:

1. Heat oven to $400^{\circ}$ F. Prepare a 10 inch pie pan with vegetable oil spray.
2. 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 3540 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.


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