

Halloween Jack-o-Lantern Beef Pies

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

10

Description

Yummy biscuit cups filled with spicy beef mixture and topped with Halloween pumpkin faces

Ingredients

- - 1 ½ pounds ground beef - 1 onion
- chopped - 1 tablespoon chili powder - 1 teaspoon ground cumin - ½ teaspoon salt - ¼ teaspoon garlic powder - 1 (15 ounce) can tomato sauce - 1 cup shredded carrot - 1 (6 ounce) can chopped black olives
- drained - 1 (12 ounce) can refrigerated biscuit dough - 10 slices American cheese

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease 10 muffin cups. Place ground beef and onion in a large skillet over medium heat; cook and stir until the meat is browned and crumbly
2. about 10 minutes. Drain excess grease. Stir in the chili powder
3. cumin
4. salt
5. garlic powder
6. tomato sauce
7. carrot
8. and olives
9. and bring the mixture to a simmer. Cover the skillet
10. and cook until thickened and the carrot is tender
11. about 20 minutes. Stir occasionally. Working on a floured surface
12. separate each biscuit
13. and roll out into 4-inch circles. Press the circles of biscuit dough into prepared muffin cups; bake in the preheated oven until the cups are lightly browned
14. about 10 minutes. Remove the biscuit cups from the pan
15. and place onto a baking sheet. Cut the 10 slices of American cheese into 3-inch circles
16. and cut jack-o'-lantern faces into the circles with a sharp paring knife. Chop remnants of cheese
17. and mix into the meat mixture. Fill the biscuit cups with meat mixture
18. and place a cheese face on top of each. Return to the oven
19. and bake just until cheese begins to soften
20. 3 to 5 minutes.