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Bisquick Bacon Gorgonzola Cheeseburger Pie ♦

This Bisquick Bacon Gorgonzola Cheeseburger Pie is a savory and delicious dish that combines the flavors of bacon, gorgonzola cheese, and ground beef. It is a perfect comfort food for any occasion.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 60 mins

Recipe Yield: 500 grams

Number of Servings: 6

Serving Size: 83 g

Ingredients

100 g	bacon
500 g	Ground Beef
100 g	onion
150 g	Gorgonzola Cheese

200 g	bisquick mix
2 units	Eggs
250 ml	Milk
5 g	Salt
5 g	Pepper

Directions

Step 1

Preheating

Preheat the oven to 375°F (190°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Frying

Cook the bacon in a skillet over medium heat until crispy. Remove the bacon from the skillet and crumble it into small pieces.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Frying

In the same skillet, cook the ground beef and onion until the beef is browned and the onion is softened. Drain any excess fat.

Prep Time: 5 mins

Cook Time: 10 mins

Step 4

Mixing

In a large mixing bowl, combine the cooked bacon, ground beef mixture, and gorgonzola cheese.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

In a separate bowl, whisk together the Bisquick mix, eggs, milk, salt, and pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Stirring

Pour the Bisquick mixture over the bacon and beef mixture in the mixing bowl. Stir until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Preparation

Pour the mixture into a greased 9-inch pie dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Baking

Bake in the preheated oven for 30-35 minutes, or until the top is golden brown and the center is set.

Prep Time: 0 mins

Cook Time: 30 mins

Step 9

Cooling

Remove from the oven and let it cool for a few minutes before serving.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 30 g

Protein: 20 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	1 g	2.63%	4%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%
Cholesterol	100 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	2 mg	18.18%	25%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Meal Type

Snack

Appetizer

Main Course

Side Dish

Dessert

Beverage

Lunch

Dinner

Preparation Time

15 Minutes or Less

30 Minutes or Less

45 Minutes or Less

1 Hour or Less

More than 1 Hour

Difficulty Level

Easy

Medium

Hard

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