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## Impossibly Easy Triple Cheese Pie



Say cheese! This pie with its delicious blend of cottage, mozzarella and Cheddar cheeses will delight the cheese lover in you.

Prep Time  
**15 min**

Total Time  
**50 min**

Servings  
**6**

**1/2 cup small curd creamed cottage cheese**  
**1/2 cup shredded mozzarella cheese (2 ounces)**  
**1/2 cup shredded Cheddar cheese (2 ounces)**  
**1/2 cup chopped green bell pepper, if desired**  
**1/2 cup Original Bisquick™ mix**  
**1 cup milk**  
**2 eggs**  
**1/2 cup French-fried onions**

1. Heat oven to 400°F. Grease 9-inch pie plate. Stir together cheeses and bell pepper; spread in pie plate.
2. Stir Bisquick mix, milk and eggs until blended. Pour into pie plate; sprinkle with onions.
3. Bake about 35 minutes or until golden brown and knife inserted in center comes out clean. Cool 5 minutes.

Impossibly Easy Triple-Cheese Pie makes a great light dinner. Simply serve this rich and cheesy pie with steamed asparagus and red grapes.

Savor this delicious dish again! Cover and refrigerate any remaining pie, and reheat slices in the microwave.

Savory Impossibly Easy Pies can be covered and refrigerated up to 24 hours before baking. You may need to bake a bit longer than the recipe directs since you'll be starting with a cold pie. Watch carefully for doneness.

### Nutrition Information

**Serving Size:** 1 Serving **Calories** 200 ( **Calories from Fat** 110 ), **% Daily Value** **Total Fat** 12 g 12 % ( **Saturated Fat** 5 g, 5 % ), **Cholesterol** 90 mg 90 %; **Sodium** 400 mg 400 %; **Total Carbohydrate** 11 g 11 % ( **Dietary Fiber** 0g 0% ), **Protein** 12 g 12 % ; **% Daily Value\***: **Vitamin A** 6%; **Vitamin C** 0%; **Calcium** 20%; **Iron** 4%; **Exchanges:** 1 Starch;

\*Percent Daily Values are based on a 2,000 calorie diet.

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