

## Beefy Harvest Pie

1½ pounds thinly sliced top sirloin, cut in bite-size pieces  
1 cup Italian salad dressing  
2 tablespoons olive oil  
1 medium onion, diced  
1 small zucchini, coarsely grated  
1 green pepper, diced  
1 cup carrot, coarsely grated  
3 cloves garlic, minced  
4 ounces mushrooms, sliced  
1 cup canned corn  
2 8-oz. cans tomato sauce  
2 tablespoons flour  
1 teaspoon thyme  
2 teaspoons salt  
¼ teaspoon pepper  
4 cups leftover mashed potatoes

Combine beef and salad dressing in a large plastic bag. Refrigerate 4 hours or overnight.

In a large frying pan on medium high heat, sauté beef for 5 minutes or until cooked. Set aside. In an electric skillet set on medium heat, fry the oil, onion, zucchini, pepper, carrot, and garlic for about 10 minutes stirring often. Add mushrooms and canned corn and cook until vegetables are tender.

In a small bowl, whisk together tomato sauce, flour, thyme, salt, and pepper. Add to vegetables and boil mixture for 1 minute to thicken. Add meat and warm through. Spoon into a 9-inch pie pan.

Heat the leftover mashed potatoes in the microwave for 4 minutes until hot. Stir well and spread over top of meat sauce in pie pan. Warm in 350 degree oven if necessary. Serves 6-8 and takes 30 minutes to prepare and cook.

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Top Sirloin