

Crescent Beef Casserole

Ingredients

- 1 pound lean ground beef
- 1 cup diced zucchini
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 2 teaspoons olive oil
- 1 cup tomato puree
- 1 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 cups mashed potatoes
- 1 cup crumbled feta cheese
- 1 (8 ounce) package refrigerated crescent rolls

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain and set aside. In the same skillet, saute the zucchini, onion and green pepper in oil until crisp-tender. Stir in the beef, tomato puree, oregano, salt and pepper; heat through.

Spread mashed potatoes in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Top with beef mixture; sprinkle with feta cheese.

Unroll crescent dough. Separate into four rectangles; arrange three rectangles over the casserole. Bake at 375 degrees F for 12-15 minutes or until top is browned. Roll remaining dough into two crescent rolls; bake for another use.