

Creamy Burrito Casserole Recipe

INGREDIENTS:

- 1 lb ground beef
- 1/2 onion, chopped
- 1 package taco seasoning
- 6 large flour tortillas
- 1 can of refried beans
- 2 – 3 cups shredded taco cheese or cheddar cheese
- 1 can cream of mushroom soup
- 4 ounces sour cream

Directions:

1. Preheat your oven to 350°F (175°C).
2. In a skillet over medium heat, brown the ground beef and chopped onion until the beef is cooked through and the onion is translucent. Drain any excess grease. Add the taco seasoning and stir in the refried beans until well combined. Set aside.
3. In a separate bowl, mix together the cream of mushroom soup and sour cream until smooth.
4. Spread half of the sour cream mixture evenly in the bottom of a 13×9 inch casserole dish.
5. Tear up 3 of the flour tortillas into smaller pieces and spread them over the sour cream mixture in the casserole dish.
6. Spread half of the meat and bean mixture over the torn tortillas in the casserole dish. Then add a layer of shredded cheese.
7. Repeat the layers: torn tortillas, meat and bean mixture, and shredded cheese.
8. Sprinkle additional cheese over the top layer.

9. Bake the casserole, uncovered, in the preheated oven for 20-30 minutes, or until the cheese is melted and bubbly.
10. Serve hot and enjoy your delicious taco casserole!

source:tomatohero.com