

MEXICAN CASSEROLE

Mexican Casserole

Ingredients:

- 1 pound lean ground beef
- 1 can Ranch Style beans
- 1 (10-12 ounce) bag tortilla chips, crushed (you may not need the whole bag)
- 1 can Ro-tel tomatoes
- 1 small onion, chopped
- 2 cups shredded cheddar cheese, divided
- 1 package taco seasoning
- 1 can cream of chicken soup
- 1/2 cup water
- Sour cream and salsa for serving

Directions:

1. Preheat your oven to 325 degrees Fahrenheit (165 degrees Celsius).
2. In a large skillet, brown the ground beef over medium heat until cooked through. Drain off any excess fat.
3. Stir in the Ranch Style beans, Ro-tel tomatoes, chopped onion, taco seasoning, cream of chicken soup, and water. Simmer the mixture over medium-low heat until everything is well combined and heated through.
4. Grease a 9×13 inch casserole dish.
5. Layer the bottom of the casserole dish with crushed tortilla chips, followed by a layer of the meat and bean mixture, and then half of the shredded cheddar cheese. Repeat the layers.
6. Cover the casserole dish with foil and bake in the preheated oven for 20-30 minutes, or until the casserole is bubbly and heated through.
7. Let the casserole sit for 5-10 minutes before serving.

8. Serve the Mexican Casserole hot, and top each serving with sour cream and salsa as desired.

Enjoy your flavorful and comforting Mexican Casserole! Let me know if you have any questions or need further assistance.

source:usrecipes.com