

Mexican Tortilla Casserole

Tired of having the same flavors everyday ? Try Mexican! This tortilla casserole is to die for, I just love the taste of it!

You'll Need:

1lb. of ground beef.
1/2 cup of diced onion.
1 pack of taco seasoning mix.
2 cups of shredded cheddar cheese.
1 can of refried beans.
1 cup of prepared rice.
1 can of drained Mexican blend corn (I'll use half a can).
4-5 large flour tortillas.
8 oz of thick chunky salsa.

How to:

Preheat the oven to 350 degrees.
Start with cooking the ground beef and onion. Once cooked, drain of the grease.
Add taco seasoning and cook according to package direction.
Spray a round cake pan or casserole with cooking spray, place 1 tortilla in the bottom, spread 1/3 of bean, add 1/3 of the meat and sprinkle the cheese.
Add another layer of tortilla, top with 1/2 the rice, 1/2 salsa, 1/2 the corn and cheese.
Add a third layer tortilla, top with 1/3 beans, 1/3 meat and cheese.
A 4th layer tortilla, top with beans, meat, corn, rice, salsa and cheese.
Cover the pan with foil and bake for 40 minutes, remove the foil and bake for an additional 10 to 15 minutes.
Feel free to top with sour cream, diced onion and shredded lettuce right after baking.

Simple, easy and rich of flavors! I can't believe how

something so simple can taste this good. Give it a try, you will thank me later!