

# Taco Casserole Recipe

## Ingredients

- \* 1 1/2 lbs ground beef
- \* 1 large onion, finely chopped
- \* 2 tablespoons minced fresh garlic
- \* 1 bell pepper
- \* seasoning salt
- \* black pepper
- \* 1 cup water
- \* 2 teaspoons dried chili pepper flakes
- \* 1 bottle taco sauce
- \* 2 (4 ounce) cans diced green chilies
- \* 1 (14 ounce) sliced ripe olives, drained and divided
- \* 1 (1 1/4 ounce) packages taco seasoning mix
- \* 1 (4 1/2 ounce) packages taco shells, broken into pieces
- \* 4 cups shredded cheddar cheese, divided
- \* 1 large tomatoes
- \* 3 sliced green onions

## Directions

Set oven to 350 degrees. Cook beef, onion, bell pepper, chili flakes and garlic until beef is no longer pink; drain then season with seasoning salt and black pepper (or cayenne pepper). Stir in water, taco sauce, green chiles, half of the olives and taco seasoning mix (you can use 2 packages of seasoning mix if desired for this). Cook over low heat for about 6-8 minutes. Layer HALF of broken shells on bottom of greased 13×9 baking pan; cover with HALF of meat sauce, then sprinkle with 2 cups (or to taste) cheddar cheese. Repeat with remaining broken taco shells, meat sauce and then top with remaining cheese (to prevent the cheese from getting hard, you can sprinkle on the last 10 minutes before the end of baking

time and return to oven until melted). Bake for 20 minutes or until bubbly, and cheese is melted. After baking, sprinkle with remaining olives, tomatoes and green onions.

source:tomatohero.com