

BEEF TORTILLA TACO CASSEROLE

F EASY

Last Modified: 05/02/2016

PREP: 30 Min
COOK: 40 Min
OVEN: 350

MEXICAN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Round (85 / 15)	Browned
1	1.25 Oz	Package Taco Seasoning Mix (McCormick)	
2/3	Cup	Water	
1	Large	Red Bell Pepper (Seeded)	Thin Sliced
2 3/4	Cups	Salsa (Mild / Medium / Hot)	
1	12 Oz	Pkg Frozen Whole Kernel Sweet Corn	Thawed
6	6" ~ 8"	Flour Tortillas (Halved)	Divided
OR			
1	Cup	Corn Tortilla Chips (Lightly Crushed)	Divided
OR			
2	Cups	Corn Tortilla Chips (Whole)	
2	Cups	Mexican Blend Cheese (Shredded)	Divided
4	Stalks	Green Onions (Greens & Whites)	Chopped

OPTIONAL GARNISHES

1/3	Cup	Sliced Black Olives	Rinsed
1/2	Cup	Ripe Tomatoes (Seeds & Gel Gone)	Diced
1/4	Cup	Jalapeno Peppers (Seeded)	Diced
1/2	Cup	Iceburg Lettuce	Shredded
1/2	Cup	Salsa (Mild / Medium / Hot)	
1/2	Cup	White Onions	Diced

PREPARATION

FACTOID	This is so quick, easy and tasty to make - make it the night before, refrigerate and toss it into the oven when you get home. Easy to make ahead, freeze for up to 3 months & cook while frozen.
FACTOID	America's Test Kitchen tested ready-made Flour Tortilla's. They found Old El Paso Brand to be the hands down winner for both, taste and texture. I TOTALLY AGREE!
TOOLS	1) Large Stainless Steel Skillet 2) 9" x 13" Baking Dish
PREP	<p>DISH</p> <ol style="list-style-type: none"> Thinly slice the Green Onion Whites and set them aside. Coarsely slice the Green Onion Greens and set them aside. Seed & thinly slice the Red Bell Pepper into 1" long strips and set it aside. Thaw the Corn and set it aside. Spray the casserole dish with non-stick cooking spray. Cut the Flour Tortillas in half and set them aside. <p>OR</p> <ol style="list-style-type: none"> Lightly crush 2 cups of Tortilla Chips and set them aside. Preheat the oven to 350 degrees with a rack in the lower third.

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1	In a large stainless steel skillet over medium high heat, Cook the Ground Beef until browned. Drain off any liquid, Stir in the Taco Seasoning Mix, Water, Green Onion Whites and Bell Pepper Strips, Cook while stirring for 35 minutes until thickened. Stir in the Corn and Salsa.
2	Layer 6 Tortilla halves (or the whole Tortilla Chips) in the bottom of the baking dish.
3	Top with 1/2 of the Ground Beef mixture. Sprinkle with 3/4 cup of the Shredded Cheese. Layer on the remaining Tortilla Halves (or the crushed Tortilla Chips). Top with the remaining Ground Beef mixture and Shredded Cheese.
4	Spray one side of a piece of aluminum foil large enough to cover the baking dish with non-stick cooking spray. Seal the baking dish with the sprayed side down and bake for 40 minutes, or until heated through and the Cheese is melted.
SERVE	Sprinkle the top with the sliced Green Onion Greens and Serve while hot with any optional garnishes you like on the side.