

# Beef Enchilada Casserole



PREPARATION TIME

10 minutes



COOKING TIME

45 minutes



PERFECT PARTNER

tossed green salad



You can save a bundle on the cost of this casserole by using just a half pound of ground beef and adding one 16-ounce can of pinto beans during step 1. You will still get a family-pleasing main dish.

## SHOPPING LIST

- ground beef
- corn tortillas
- taco seasoning mix
- red onion
- Monterey Jack cheese
- enchilada sauce
- green onions

## INGREDIENTS

- 1 pound ground beef
- 1 (1.4-ounce) envelope taco seasoning mix
- 6 (6-inch) corn tortillas, divided
- 3 cups shredded Monterey Jack cheese, divided
- 1 medium red onion, chopped
- 1 (10-ounce) can enchilada sauce
- 2 green onions, sliced

SERVES **6**

### Make Ahead

You can assemble this casserole up to 8 hours before cooking. Refrigerate until ready to bake.

### ◆ VARIATION

*For a touch of heat, add 1 (4-ounce) can of chopped green chiles with the seasoning mix in step 1.*

**1** Preheat oven to 350°F. Cook beef in a large skillet over medium-high heat, stirring until browned and crumbly, about 5 minutes. Drain. Add seasoning mix; mix well.



**2** Grease an 8-inch round casserole; arrange half of tortillas over bottom. Layer with beef, 2 cups Monterey Jack and onion.

**3** Arrange remaining tortillas over onion. Pour enchilada sauce over tortillas. Bake until tortillas are soft and juices bubble, about 35 minutes.



**COOKIN'**  
*Express*

• Use preshredded Monterey Jack cheese, available in the dairy section of the supermarket, to save both shredding and cleanup time.



**4** Layer remaining cheese over tortillas. Bake until cheese is bubbly, about 10 minutes. Top with green onions.