

Beef and Tortilla Bake



PREPARATION TIME

20 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

black bean salsa



This recipe is perfect to use for all those leftover pieces of cheese. Simply use the shredding disk on your food processor and shred the leftover cheese pieces. Use 1 cup for this casserole.

SHOPPING LIST

- ground beef
- enchilada sauce
- tomato sauce
- tortilla chips
- refried beans
- evaporated milk
- Monterey Jack cheese

ON HAND

- onion

INGREDIENTS

- 1 pound ground beef
- 1 cup chopped onion
- 1 (10-ounce) can enchilada sauce
- 1 (8-ounce) can tomato sauce
- 1 (16-ounce) can refried beans
- $\frac{2}{3}$ cup evaporated milk
- 5 ounces tortilla chips, slightly crushed, plus 2 ounces whole chips
- 1 cup shredded Monterey Jack cheese

SERVES **6**

COOKIN' *Express*

• Save some time and cook the beef in the microwave. Microwave the beef and onion on **HIGH** until beef is browned and crumbly, about 2 minutes. Drain well and proceed as recipe directs in step 2.

Make Ahead

You can prepare this meal through step 2 up to 8 hours ahead. Refrigerate until ready to proceed as recipe directs in step 3.

♦ VARIATION

For a pretty presentation, top each serving with a dollop of sour cream and guacamole.

1 Preheat oven to 375°F. Heat a medium skillet over medium-high heat; add beef and onion. Cook until beef is browned and crumbly, about 10 minutes; drain well.



2 Add enchilada and tomato sauces to skillet; stir well. Cook until slightly thickened, about 10 minutes.

3 Spoon beef mixture into a 2-quart baking dish. Combine beans and evaporated milk in a small bowl. Spread over beef mixture.



4 Arrange whole tortilla chips around the edge of dish. Top casserole with crushed chips. Sprinkle with cheese. Bake casserole until hot and bubbly, about 20 minutes.