

Easy Enchilada Casserole with Tortilla Chips and Ground Beef

Lazy Enchiladas - No Rolling, Just Layering



OVEN
375°F

TIME
30 min

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INGREDIENTS

1 pound ground beef (or substitute shredded chicken or ground turkey)
2 cups crushed tortilla chips (about half a standard bag)
2 cups shredded cheese (cheddar, Monterey Jack, or Mexican blend)
1 can (10 oz) red enchilada sauce
1 can (4 oz) diced green chilies, drained
1 teaspoon ground cumin
1 cup salsa (choose mild, medium, or hot)
Salt and pepper, to taste
Optional Toppings:
Sour cream
Guacamole
Chopped green onions
Fresh cilantro
Sliced jalapeños

DIRECTIONS

1. Step 1: Preheat and Prep: Preheat oven to 375°F (190°C).
2. Lightly grease a 9x13-inch baking dish.
3. Step 2: Cook the Meat: In a large skillet, cook ground beef over medium heat for 6-8 minutes, until browned.
4. Drain excess grease.
5. Stir in cumin, diced green chilies, salt, and pepper. Cook for 1-2 more minutes.
6. Step 3: Layer the Casserole: Spread a thin layer of enchilada sauce on the bottom of your baking dish.
7. Add half of the crushed chips in an even layer.
8. Top with half of the beef mixture, then half of the shredded cheese.
9. Repeat the layers: remaining chips, beef mixture, and cheese.
10. Pour the remaining enchilada sauce evenly over the top.
11. Step 4: Bake: Bake uncovered for 20-25 minutes, or until the cheese is melted and bubbly around the edges.
12. For a golden top, broil for the last 2-3 minutes (optional).
13. Step 5: Garnish and Serve: Let the casserole rest for 5 minutes after baking.
14. Top with your choice of salsa, sour cream, guacamole, cilantro, or green onions.

TIPS FOR SUCCESS

Crushed Chips: Use plain or lightly salted tortilla chips for best results.

Avoid flavored chips like nacho cheese.

Add cayenne or hot sauce to the meat mixture.

Make-Ahead: Assemble the casserole up to a day in advance, refrigerate, and bake when ready.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-enchilada-casserole-with-tortilla-chips-and-ground-beef/>