

Easy Mexican Casserole with Ground Beef, Chips & Cheese

When you want big flavor without a big fuss,



OVEN
350°F

TIME
7 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 1 packet taco seasoning
- 1 (15 oz) can black beans, drained and rinsed
- 1 (15 oz) can corn, drained
- 1 (10 oz) can Rotel (diced tomatoes with green chilies)
- 1 cup salsa
- 2 cups shredded cheddar or Mexican blend cheese
- 1 bag tortilla chips, slightly crushed
- Optional toppings: sour cream, green onions, jalapeños, avocado

DIRECTIONS

1. Preheat oven to 350°F (175°C). Lightly grease a 9x13" baking dish.
2. In a large skillet, cook ground beef and diced onion over medium heat until browned. Drain excess grease.
3. Stir in taco seasoning, black beans, corn, Rotel, and salsa. Simmer for 5-7 minutes to meld flavors.
4. In the prepared baking dish, layer half the crushed tortilla chips, then half the meat mixture, then half the shredded cheese.
5. Repeat the layers: chips, meat, cheese.
6. Cover with foil and bake for 20 minutes. Then uncover and bake for 10 more minutes, until bubbly and golden.
7. Let cool for 5-10 minutes. Top with sour cream, green onions, or jalapeños as desired. Serve warm.

TIPS FOR SUCCESS

Use a sturdy chip like restaurant-style or lightly crush to avoid soggy layers.

Don't overbake-just enough to melt the cheese and toast the top layer of chips.

Add a handful of chips on top right before serving.

This dish is perfect for make-ahead -assemble the day before and bake when ready. ?

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

Original recipe: <https://chefmaniac.com/easy-mexican-casserole-with-ground-beef-chips-cheese/>