

Walking Taco Casserole - Crunchy, Cheesy, and Family Approved

If summer fairs, family reunions, or tailgate parties bring back warm memories, this



OVEN
350°F

TIME
4 min

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INGREDIENTS

1 lb ground beef

1 packet taco seasoning

$\frac{3}{4}$ cup water

1 can corn, drained

1 can black beans, rinsed and drained

1 cup salsa

2 cups shredded cheddar cheese

3 cups Fritos or Doritos, crushed

Optional toppings: sour cream, chopped lettuce, diced tomatoes, green onions

Swaps & Add-Ins:

Switch up the chips: Use Cool Ranch Doritos, chili cheese Fritos, or even tortilla chips.

Make it vegetarian: Use meatless crumbles or extra beans instead of beef.

Add heat: Stir in chopped jalapeños or use spicy salsa.

Use ground turkey or chicken for a lighter twist.

Instructions:

Preheat ovenPreheat to 350°F (175°C) and grease a 9x13-inch baking dish.

Cook the beefIn a large skillet, brown the ground beef. Drain excess grease. Stir in taco seasoning and water, then simmer until thickened, about 3-4 minutes.

Mix in veggiesAdd the corn, black beans, and salsa to the skillet. Stir to combine.

Layer the casserole in the baking dish, layer: Half the crushed chips
All the meat mixture
Half the cheese
Remaining crushed chips
Top with remaining cheese
Bake Bake uncovered for 15-20 minutes, or until the cheese is melted and bubbly.
Top and serve Let cool for 5 minutes. Top with sour cream, lettuce, tomatoes, and green onions just before serving.
Tips for Success:
Don't add the chips too early if assembling ahead-they'll get soggy.
For a crispier top, broil the casserole for the last 1-2 minutes.
If you love extra cheese (who doesn't?), add more between layers.
Serve immediately after baking for maximum crunch!
Serving Suggestions & Pairings:
Crockpot Nacho Dip as a pre-dinner appetizer
Sheet Pan Quesadillas for larger gatherings
A glass of Blueberry Lemonade to balance the spice
And finish with Chocolate Chip Cookie Bites for dessert

DIRECTIONS

1. Preheat oven: Preheat to 350°F (175°C) and grease a 9x13-inch baking dish.
2. Cook the beef: In a large skillet, brown the ground beef. Drain excess grease. Stir in taco seasoning and water, then simmer until thickened, about 3-4 minutes.
3. Mix in veggies: Add the corn, black beans, and salsa to the skillet. Stir to combine.
4. Layer the casserole: In the baking dish, layer: Half the crushed chips
5. All the meat mixture
6. Half the cheese
7. Remaining crushed chips
8. Top with remaining cheese
9. Bake: Bake uncovered for 15-20 minutes, or until the cheese is melted and bubbly.
10. Top and serve: Let cool for 5 minutes. Top with sour cream, lettuce, tomatoes, and green onions just before serving.
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15. Serving Suggestions & Pairings: Make it a full fiesta by serving this dish with:
16. Crockpot : Nacho Dip as a pre-dinner appetizer
17. Sheet : Pan Quesadillas for larger gatherings

18. A glass of : Blueberry Lemonade to balance the spice
19. And finish with : Chocolate Chip Cookie Bites for dessert
20. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
21. Reheat: Microwave or bake at 325°F. Add a little extra cheese on top if desired.
22. Avoid freezing: The chips will lose their crunch, but you can freeze the meat mixture separately for later.
23. More Recipes You'll Love: If this recipe hits your comfort-food sweet spot, check out these favorites:
24. Dorito : Casserole
25. Sheet : Pan Quesadillas

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

Original recipe: <https://chefmaniac.com/walking-taco-casserole-crunchy-cheesy-and-family-approved/>