

## Easy Beef Enchilada Casserole with Layers of Flavor

like canned beans, corn, and enchilada sauce



**OVEN**  
**350°F**

**TIME**  
**5 min**

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**SAVE**  
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### INGREDIENTS

- 1 pound ground beef
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) corn, drained
- 1 can (10 oz) enchilada sauce (red or green)
- 1 can (10 oz) diced tomatoes with green chilies
- 1 teaspoon chili powder
- 1 teaspoon cumin
- Salt and pepper to taste
- 8-10 corn tortillas
- 2 cups shredded cheese (cheddar, Monterey Jack, or a blend)

#### Swaps and Notes:

**Meat Options:** Ground turkey or shredded rotisserie chicken make great substitutes.

**Sauce Variations:** Go green with salsa verde or use a smoky chipotle enchilada sauce for depth.

**Cheese Choices:** Pepper Jack adds a little kick, or use a Mexican blend for extra meltiness.

**Tortilla Note:** Corn tortillas hold up better in casseroles, but flour tortillas can work in a pinch.

#### Step-by-Step Instructions:

- 1 Preheat the Oven:
- 2 Cook the Beef:

3 Add the Flavor:

4 Assemble the Casserole:

5 Bake It:

6 Let It Rest and Serve:

Tips for Success:

Let it sit after baking so it sets up for clean slices.

Use fresh tortillas to avoid soggy texture.

Pre-shredded cheese is convenient, but grating your own melts better.

Serving Suggestions and Pairings:

This Crockpot Nacho Dip for cheesy snacking

Walking Taco Bar for fun build-your-own sides

These Sheet Pan Quesadillas if you're feeding a big group

Dorito Casserole for a crunchy, cheesy companion dish

Chicken Enchiladas for a full-on enchilada night

Storage and Leftover Tips:

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C).
2. **Cook the Beef:** In a large skillet over medium heat, cook ground beef, chopped onion, and garlic until beef is browned and onion is tender. Drain off any excess fat.
3. **Add the Flavor:** Stir in black beans, corn, enchilada sauce, diced tomatoes, chili powder, cumin, salt, and pepper. Let everything simmer for 5 minutes to blend the flavors.
4. **Assemble the Casserole:** Grease a 9x13-inch baking dish. Spread a small amount of the beef mixture on the bottom. Layer 4-5 corn tortillas over the mixture, tearing them as needed to fit.
5. **Add half the remaining beef mixture,** then sprinkle with 1 cup of shredded cheese. Repeat the layering with the rest of the tortillas, beef mixture, and top with the remaining cheese.
6. **Bake It:** Cover with foil and bake for 20 minutes. Remove the foil and bake for an additional 10-15 minutes, until the cheese is melted and bubbly.
7. **Let It Rest and Serve:** Cool for 5 minutes before slicing. Add your favorite toppings like sour cream, jalapeños, cilantro, or avocado.
8. **Tips for Success:** Let it sit after baking so it sets up for clean slices.
9. **Use fresh tortillas** to avoid soggy texture.
10. **Pre-shredded cheese** is convenient, but grating your own melts better.
11. **Serving Suggestions and Pairings:** Make this casserole the centerpiece of your Tex-Mex spread and pair it

with:

12. This : Crockpot Nacho Dip for cheesy snacking
13. Walking : Taco Bar for fun build-your-own sides
14. These : Sheet Pan Quesadillas if you're feeding a big group
15. Dorito : Casserole for a crunchy, cheesy companion dish
16. Chicken : Enchiladas for a full-on enchilada night
17. Don't forget a cold margarita or a refreshing agua fresca.
18. Storage and Leftover Tips: Store leftovers in the fridge, covered, for up to 4 days.
19. Reheat in the oven or microwave-add a little extra enchilada sauce to keep it moist.
20. Freeze tightly wrapped portions for up to 3 months. Thaw in the fridge overnight before reheating.
21. More Recipes You'll Love: If this casserole hits the spot, try these next:
22. Chicken : Enchiladas
23. Dorito : Casserole
24. Sheet : Pan Quesadillas
25. Walking : Taco Bar

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-beef-enchilada-casserole-with-layers-of-flavor/>