

## Easy Beef Fajita Casserole with Creamy Cheese and Crunchy Chips

Cheesy Beef Fajita Bake - The Ultimate Tex-Mex Comfort Casserole



**OVEN**  
**350°F**

**TIME**  
**7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound ground beef
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced
- 1 medium onion, sliced
- 8 oz cream cheese
- 1 cup sour cream
- 2 cups shredded cheese (cheddar or Mexican blend)
- 1 packet fajita seasoning (or homemade)
- Tortilla chips or taco shells (enough to line your baking dish)
- Olive oil (for sautéing)

### DIRECTIONS

1. Preheat : OvenPreheat your oven to 350°F (175°C).
2. Brown the : BeefIn a large skillet, heat olive oil over medium heat. Add ground beef and cook until browned. Drain any excess fat.
3. Sautø the VeggiesAdd sliced bell peppers and onion to the skillet. Cook for 5-7 minutes, or until vegetables are tender and fragrant.
4. Make : It CreamyLower the heat and stir in cream cheese, sour cream, and fajita seasoning. Mix until everything is smooth and combined into a rich, creamy filling.
5. Assemble the : Bakeln a greased baking dish, spread a layer of tortilla chips or crushed taco shells. Spoon the beef mixture evenly over the top.
6. Top with : CheeseSprinkle with shredded cheese-use a heavy hand for maximum meltiness.
7. Bake : It UpBake for 20-25 minutes, or until the cheese is bubbly and golden brown.
8. Cool : Slightly and ServeLet it sit for 5-10 minutes before digging in. Serve with toppings like salsa, guacamole, or extra sour cream.

### TIPS FOR SUCCESS

Use room-temperature cream cheese so it melts evenly.  
Too much fat will make the bake greasy.  
Layer generously for a perfect cheese-to-filling ratio.  
Add a sprinkle of chopped jalapeños before baking if you like heat.

