

## Walking Taco Casserole - The Crowd-Pleasing Tex-Mex Bake You'll Crave

If you've ever loved a walking taco at a fair or food truck, you'll go crazy for this



**OVEN**  
**375°F**

**TIME**  
**2 min**

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### INGREDIENTS

For the Casserole:

- 1 lb ground beef
- 1 packet taco seasoning
- 1/2 cup water
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (10 oz) diced tomatoes with green chilies, drained
- 1 cup corn kernels (fresh, frozen, or canned)
- 2 cups shredded cheddar cheese
- 3 cups crushed corn chips (like Fritos)

Optional Toppings:

- 1/2 cup sour cream
- 1/4 cup diced tomatoes
- 1/4 cup sliced black olives
- 1/4 cup chopped cilantro
- 1/4 cup diced red onion
- 1 jalapeño, sliced

### DIRECTIONS

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. Brown the beef: In a skillet over medium-high heat, cook the ground beef until browned. Drain the fat.
3. Season: Add taco seasoning and water. Simmer for 2 minutes to thicken slightly.
4. Add veggies: Stir in black beans, diced tomatoes with chilies, and corn. Mix well.
5. Layer: Add half of the crushed corn chips to the bottom of the baking dish.
6. Spread the beef mixture over the chips evenly.
7. Top with cheese: Sprinkle shredded cheddar evenly over the meat layer.
8. Finish with chips: Top with the remaining crushed corn chips.
9. Bake for 15-20 minutes until the cheese is melted and bubbly.
10. Garnish with your favorite toppings and serve warm.

### SWAPS & NOTES

Protein : Swap in ground turkey or plant-based crumbles for a lighter or vegetarian version.

Cheese : Use a Mexican blend or pepper jack for added heat.

Toppings : Try guacamole or pickled onions for a fun twist.

Instructions Preheat your oven to 375°F (190°C).

### TIPS FOR SUCCESS

Chill your chips : If making ahead, add the final chip layer just before baking to keep them crisp.

Make it saucy : Add 1/4 cup salsa or enchilada sauce to the beef for an extra flavor boost.

Go bold : Drizzle with hot sauce or serve with lime wedges for brightness.

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

Original recipe: <https://chefmaniac.com/walking-taco-casserole-the-crowd-pleasing-tex-mex-bake-youll-crave/>