Mexican Casserole: The Cheesy, Flavor-Packed Dinner You'll Make on Repeat

When dinner needs to be hearty, flavorful, and completely satisfying, this

OVEN	TIME	PRINT	SAVE
375℉	10 min	Recipe Card	PDF

INGREDIENTS

- ? 1 lb ground beef
- ? 1 packet taco seasoning (or 2 tbsp homemade mix)
- ? 1 (14.5 oz) can diced tomatoes, undrained
- ? 1 cup cooked white or brown rice
- ? 1 ‰ cups shredded cheddar cheese
- ? 1 cup sour cream (for topping)
- ? Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 375℉ (190℃).
2. Brown the beef in a skillet over medium heat until no longer pink. Drain excess grease if needed.
3. Add taco seasoning and diced tomatoes to the skillet. Stir to combine and let simmer for 2-3 minutes.
4. In a baking dish, layer the cooked rice on the bottom.
5. Spoon the beef mixture over the rice, spreading it evenly.
6. Top with shredded cheddar cheese, covering the surface completely.
7. Bake for 15-20 minutes, until the cheese is bubbly and melted.
8. Serve hot, topped with a generous spoonful of sour cream.

TIPS FOR SUCCESS

Use day-old rice for better texture and less sogginess.

Let it rest for 5 minutes after baking so it sets up for easier slicing.

Sprinkle some crushed tortilla chips on top before baking! ?

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/mexican-casserole-the-cheesy-flavor-packed-dinner-youll-make-on-repeat/