

Easy Burrito Casserole - A Cheesy, Flavor-Packed One-Pan Meal

but don't want to spend time rolling each one, then this



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Casserole:

- 1 pound ground beef (or ground turkey)
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 packet taco seasoning (or 2 tablespoons homemade taco seasoning)
- 1 (15 oz) can refried beans
- 1 (10 oz) can Rotel (diced tomatoes with green chilies)
- 1/2 cup sour cream
- 1/2 cup salsa
- 6 flour tortillas (medium-sized)
- 2 cups shredded Mexican cheese blend

For Topping (Optional):

- Chopped fresh cilantro
- Sliced green onions
- Diced tomatoes
- Sliced black olives
- Avocado or guacamole

How to Make Easy Burrito Casserole (Step-by-Step):

1. Preheat the Oven:
2. Cook the Beef Mixture:
3. Make the Sour Cream Layer:
4. Assemble the Casserole:
Spread a thin layer of the meat mixture at the bottom.

Add a tortilla, then spread a portion of the sour cream mixture on top.

Sprinkle some shredded cheese over the layer.

Repeat layers until all ingredients are used, finishing with cheese on top.

5. Bake Until Golden and Bubbly:

6. Garnish and Serve:

Pro Tips for the Best Burrito Casserole:

Use corn tortillas instead of flour for a more traditional Mexican flavor.

Make it spicier by adding chopped jalapeños or extra chili powder.

For extra crunch, top with crushed tortilla chips before baking.

Want a creamier filling? Mix some shredded cheese into the meat mixture.

What to Serve With Burrito Casserole:

Mexican rice - a classic pairing.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with cooking spray.
2. **Cook the Beef Mixture:** In a large skillet over medium heat, cook the ground beef and diced onion until the meat is browned and the onion is soft. Drain any excess grease.
3. **Stir in the garlic, taco seasoning, Rotel, and refried beans.** Cook for 2-3 minutes, until everything is combined and heated through.
4. **Make the Sour Cream Layer:** In a small bowl, mix the sour cream and salsa together. This adds extra creaminess to the casserole.
5. **Assemble the Casserole:** Start layering in the prepared baking dish:
6. **Spread a thin layer of the meat mixture at the bottom.**
7. **Add a tortilla, then spread a portion of the sour cream mixture on top.**
8. **Sprinkle some shredded cheese over the layer.**
9. **Repeat layers until all ingredients are used, finishing with cheese on top.**
10. **Bake Until Golden and Bubbly:** Cover the casserole with foil and bake for 25 minutes. Remove the foil and bake for another 5 minutes, until the cheese is melted and bubbly.
11. **Garnish and Serve:** Let the casserole cool for 5 minutes, then top with cilantro, green onions, diced tomatoes, or avocado. Slice and serve!
12. **Pro Tips for the Best Burrito Casserole:** Use corn tortillas instead of flour for a more traditional Mexican flavor.

13. Make it spicier by adding chopped jalapeños or extra chili powder.
14. For extra crunch, top with crushed tortilla chips before baking.
15. Want a creamier filling? Mix some shredded cheese into the meat mixture.
16. What to Serve With Burrito Casserole: This dish is already packed with flavor, but here are some great side options:
 17. Mexican rice - a classic pairing.
 18. Refried beans or black beans - for extra protein.
 19. Chips and guacamole - because you can never have too much guac!
 20. Corn salad - a fresh contrast to the rich casserole.
21. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! Assemble the casserole up to 24 hours in advance, cover, and refrigerate. When ready to bake, just pop it in the oven and add 5 extra minutes to the bake time.
22. Q: Can I freeze burrito casserole?A: Absolutely! Assemble the casserole, wrap it tightly, and freeze for up to 3 months. Thaw in the fridge overnight and bake as usual.
23. Q: Can I make it vegetarian?A: Yes! Swap the ground beef for black beans, lentils, or plant-based crumbles.
24. Q: How do I store and reheat leftovers?A: Store in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F for 15 minutes.
25. Why You'll Love This Recipe: This Easy Burrito Casserole is a cheesy, flavorful, and comforting meal that comes together in one dish. It's perfect for busy nights, meal prep, or feeding a crowd-and it tastes just as good the next day!

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

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