

Dorito Casserole: Your New Favorite Weeknight Shortcut

(plus more for topping if desired - I love a Mexican blend or sharp cheddar)



OVEN
350°F

TIME
35 min

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INGREDIENTS

- 1 bag Nacho Doritos, crushed
- 2 cups shredded cooked chicken or cooked ground beef
- 2 cups shredded cheese (plus more for topping if desired - I love a Mexican blend or sharp cheddar)
- 1 can (10.75 oz) cream of chicken soup (undiluted)
- 1 can Rotel tomatoes, undrained (mild, original, or hot, depending on your preference)
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ package taco seasoning (adjust to taste - about 1-1.5 tablespoons)

Swaps and Notes:

Protein Power: I've used both shredded rotisserie chicken and cooked ground beef in this recipe, and both are fantastic! Cooked ground turkey or even shredded pork would also work well.

Dorito Flavors: While Nacho Doritos are classic, feel free to experiment with Cool Ranch or Spicy Nacho for a different flavor profile. Just make sure they're crushed for optimal layering and texture.

Cheese Please: Any good melting cheese will work here. Monterey Jack, Colby Jack, or even a mix of cheeses are great options. Don't skimp on the extra cheese for the topping - it creates a wonderful crust!

Soup Swap: If you don't have cream of chicken,

cream of mushroom or cream of celery soup could be used in a pinch, though cream of chicken complements the flavors best.

Spice Level: Adjust the taco seasoning to your liking. If you prefer more spice, you can use a whole packet or add a pinch of cayenne pepper to the mixture.

Directions:

Prep Time: Preheat your oven to 350°F (175°C). Grab a 2-quart casserole dish and give it a good spray with nonstick cooking spray.

Mix the Filling: In a large bowl, combine your cooked shredded chicken or ground beef, 1 cup of shredded cheese, the entire can of cream of chicken soup (undiluted), the undrained can of Rotel tomatoes, sour cream, milk, and ½ package of taco seasoning. Stir everything together really well until it's all combined.

Layer it Up: Spread half of your crushed Doritos evenly on the bottom of the prepared casserole dish. Next, spoon half of the meat mixture over the Dorito layer, spreading it out evenly. Repeat these layers: add the remaining crushed Doritos, then top with the rest of the meat mixture.

Cheesy Top: If you desire an extra cheesy crust (and who doesn't?), sprinkle additional shredded cheese generously over the top of the casserole.

Bake: Cover the dish loosely with aluminum foil. Place it in your preheated oven and bake for 35 minutes. If you're doubling the recipe or using a larger pan (like a 9x13 inch), you might need to bake it for 45 minutes to ensure it's heated through.

Serve Hot: Once baked, carefully remove the casserole from the oven. Let it rest for a few minutes to allow the flavors to meld and the cheese to set slightly. Then, scoop it out and serve warm.

Notes:

For added flavor and a fresh kick, consider topping individual servings with sliced jalapeños, diced avocado, or a dollop of extra sour cream before serving.

A sprinkle of fresh cilantro also adds a wonderful pop of color and freshness.

Recipe Stats:

Prep Time: 10 minutes

Cooking Time: 35 minutes

Total Time: 45 minutes

Calories per Serving: 380

Servings: 6

Tips for Success:

Crush Your Doritos: Don't crush them into powder! You want some larger pieces for texture. You can do this by hand in the bag or pulse them briefly in a

food processor.

Don't Overbake: Baking too long can dry out the casserole. Keep an eye on it, and remove it once the cheese is bubbly and the edges are slightly golden.

Let it Rest: A few minutes of rest time allows the casserole to set, making it easier to scoop and preventing it from falling apart.

Taste and Adjust: Before layering, taste your meat mixture. This is your chance to add more taco seasoning, a pinch of salt, or a dash of hot sauce if you think it needs it.

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18. Serving Suggestions and Pairings: This Dorito Casserole is a hearty meal all on its own, but it pairs wonderfully with a simple side salad to add some freshness and balance. A side of black beans or some quick-cooked corn would also be excellent additions.
19. If you love easy, cheesy comfort food, you'll definitely want to try these other fantastic recipes:
20. My This : Crockpot Nacho Dip is the Reason I Never Have Leftovers is perfect for parties or a casual night in.
21. For another cheesy, satisfying dip, check out : How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip.
22. And if you're a fan of cheesy dips that disappear fast, my This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes is always a winner.
23. Storage and Leftover Tips: Leftovers of this Dorito casserole can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover and bake in a preheated oven at 350°F (175°C) until warm and bubbly. The Doritos might lose a bit of their crispness upon reheating, but the flavor will still be fantastic!
24. More Recipes You Will Love: If you enjoyed the ease and flavor of this casserole, you'll find similar weeknight favorites here:
25. My This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit is another fantastic one-pan option.

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

Original recipe: <https://chefmaniac.com/dorito-casserole-your-new-favorite-weeknight-shortcut/>