

John Wayne Casserole - A Hearty, Cheesy, Southwest-Inspired Classic

hearty, cheesy, and flavor-packed casseroles



OVEN
350°F

TIME
15 mins

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INGREDIENTS

For the Base:

1 can (16.3 oz) refrigerated biscuits

For the Beef Layer:

1 lb ground beef

1 packet taco seasoning

$\frac{1}{2}$ cup water

1 small onion, diced

1 red bell pepper, diced

1 cup diced tomatoes (canned or fresh)

For the Creamy Topping:

1 cup sour cream

$\frac{1}{2}$ cup mayonnaise

2 cups shredded cheddar cheese (divided)

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp onion powder

$\frac{1}{2}$ tsp black pepper

Step-by-Step Instructions:

1. Preheat & Prepare the Biscuits:

2. Cook the Beef Mixture:

3. Make the Creamy Cheese Topping:

4. Assemble the Casserole:

Spread the beef mixture evenly over the partially baked biscuits.

Spoon and spread the creamy cheese mixture over the beef.

Sprinkle the remaining cheddar cheese on top.

5. Bake Until Golden & Bubbly:

Best Ways to Serve John Wayne Casserole:

Top with fresh toppings - Try chopped cilantro, diced tomatoes, sliced jalapeños, or a drizzle of hot sauce.

Pair with a fresh side - A simple green salad or roasted veggies balance out the richness.

Serve with tortilla chips - Scoop up all that cheesy, meaty goodness for an extra crunch!

Add avocado or guacamole - The creamy texture adds a cool contrast to the warm, cheesy layers.

My Tips for the Best John Wayne Casserole:

Use homemade taco seasoning - If you prefer, mix chili powder, cumin, garlic powder, onion powder, and paprika for a fresh, flavorful seasoning.

Let it rest before serving - Allowing the casserole to sit for a few minutes helps the layers set up nicely.

Customize the spice level - Add chopped jalapeños or a pinch of cayenne for extra heat.

Try different cheeses - A mix of Monterey Jack, Pepper Jack, or Colby cheese can add even more depth to the flavors.

DIRECTIONS

1. **Preheat & Prepare the Biscuits:** Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking dish.
2. Press the refrigerated biscuits into the bottom of the baking dish, slightly overlapping to create a crust. Bake for 5 minutes, then remove from the oven.
3. **Cook the Beef Mixture:** In a large skillet over medium heat, cook the ground beef and diced onion until browned. Drain any excess grease.
4. Stir in the taco seasoning, water, diced bell pepper, and tomatoes. Let it simmer for 5 minutes, allowing the flavors to meld together.
5. **Make the Creamy Cheese Topping:** In a medium bowl, mix together the sour cream, mayonnaise, half of the shredded cheddar cheese, garlic powder, onion powder, and black pepper until smooth.
6. **Assemble the Casserole:** Spread the beef mixture evenly over the partially baked biscuits.
7. Spoon and spread the creamy cheese mixture over the beef.
8. Sprinkle the remaining cheddar cheese on top.
9. **Bake Until Golden & Bubbly:** Place the casserole in the oven and bake for 25-30 minutes, or until the top is golden brown and bubbling.
10. Let it sit for 5 minutes before slicing and serving.
11. **Best Ways to Serve John Wayne Casserole:** This dish is satisfying on its own, but you can take it to the next level with these serving ideas:
12. Top with fresh toppings - Try chopped cilantro, diced tomatoes, sliced jalapeños, or a drizzle of hot sauce.

13. Pair with a fresh side - A simple green salad or roasted veggies balance out the richness.
14. Serve with tortilla chips - Scoop up all that cheesy, meaty goodness for an extra crunch!
15. Add avocado or guacamole - The creamy texture adds a cool contrast to the warm, cheesy layers.
16. My Tips for the Best John Wayne Casserole: Use homemade taco seasoning - If you prefer, mix chili powder, cumin, garlic powder, onion powder, and paprika for a fresh, flavorful seasoning.
17. Let it rest before serving - Allowing the casserole to sit for a few minutes helps the layers set up nicely.
18. Customize the spice level - Add chopped jalapeños or a pinch of cayenne for extra heat.
19. Try different cheeses - A mix of Monterey Jack, Pepper Jack, or Colby cheese can add even more depth to the flavors.
20. Fun Variations & Add-Ins: Want to switch it up? Here are some creative twists on the classic John Wayne Casserole:
21. Tex-: Mex Style - Add black beans, corn, and green chilies for an extra Southwest kick.
22. BBQ : Ranch Version - Swap taco seasoning for BBQ seasoning and drizzle ranch dressing on top after baking.
23. Low-: Carb Option - Skip the biscuit base and layer the ingredients over roasted cauliflower or zucchini.
24. Breakfast : Edition - Use cooked sausage instead of beef, and add scrambled eggs for a morning-friendly version!
25. FAQs (From My Kitchen to Yours): Q: Can I make John Wayne Casserole ahead of time?A: Yes! Assemble the casserole up to 24 hours in advance, cover, and refrigerate. When ready to bake, add an extra 5 minutes to the cooking time.

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

Original recipe: <https://chefmaniac.com/john-wayne-casserole-a-hearty-cheesy-southwest-inspired-classic/>