

## Beef Nacho Casserole: The Ultimate Cheesy, Meaty & Easy Dinner!

forms a hearty base, while the layers of



**OVEN**  
**350°F**

**TIME**  
**2-3 min**

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**SAVE**  
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### INGREDIENTS

1 lb lean ground beef  
1 (1 oz) packet taco seasoning (or 2-3 tbsp homemade taco seasoning)  
1 (10 oz) can Rotel diced tomatoes with green chilies, undrained  
1 (15 oz) can black beans, rinsed and drained (optional)  
1 (10.75 oz) can condensed cheddar cheese soup  
 $\frac{1}{2}$  cup milk (whole milk recommended)  
1 cup sour cream (full-fat recommended)  
1 (10 oz) bag nacho cheese flavored tortilla chips, slightly crushed  
2 cups shredded Mexican blend cheese (or cheddar/Monterey Jack blend)  
Optional toppings for serving: shredded lettuce, diced fresh tomatoes, sliced jalapeños, fresh cilantro, salsa, guacamole

### DIRECTIONS

- 1. Cook Ground Beef & Season:** In a large skillet, brown the 1 lb lean ground beef over medium-high heat, breaking it up with a spoon as it cooks. Cook until it is completely browned and no longer pink. Drain any excess grease from the skillet. Return the beef to the skillet. Stir in the 1 (1 oz) packet taco seasoning and the 1 (10 oz) can Rotel diced tomatoes with green chilies (undrained). If using, stir in the 1 (15 oz) can rinsed and drained black beans. Bring to a simmer and cook for 2-3 minutes, allowing flavors to meld. Remove from heat.
- 2. Prepare Creamy Sauce:** In a separate medium bowl, whisk together the 1 (10.75 oz) can condensed cheddar cheese soup,  $\frac{1}{2}$  cup milk, and 1 cup sour cream until smooth and well combined.
- 3. Assemble the Casserole:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish. Spread about one-third of the slightly crushed nacho cheese flavored tortilla chips evenly over the bottom of the prepared baking dish. Spoon half of the seasoned ground beef mixture over the chips. Pour half of the creamy cheese soup mixture over the beef. Sprinkle with 1 cup shredded Mexican blend cheese. Repeat the layers: another third of the crushed chips, the remaining ground beef mixture, the remaining creamy cheese soup mixture, and another 1 cup shredded Mexican blend cheese. Finish with the final layer of crushed chips on top.
- 4. Bake:** Place the baking dish in the preheated oven. Bake for 20-25 minutes, or until the casserole is hot and bubbly, and the cheese is melted and golden. The chips on top should be slightly crisp but not burnt.

5. **Garnish & Serve:** Remove the casserole from the oven. Let it cool slightly for 5-10 minutes before serving. This helps the layers set. Garnish generously with your favorite fresh toppings such as shredded lettuce, diced fresh tomatoes, sliced jalapeños, fresh cilantro, a dollop of salsa, or a scoop of guacamole. Serve warm and enjoy your ultimate Beef Nacho Casserole!

## SWAPS & NOTES

**Ground Beef:** Lean ground beef works best to prevent the casserole from being too greasy.

You can use ground turkey or chicken for a lighter version, but adjust seasonings as needed.

**Taco Seasoning:** A standard taco seasoning packet is convenient.

For a homemade blend, use chili powder, cumin, paprika, garlic powder, onion powder, oregano, salt, and a pinch of cayenne.

## TIPS FOR SUCCESS

**Drain Beef Well:** Ensure you drain all excess grease from the cooked ground beef to prevent a greasy casserole.

**Layer Evenly:** Spreading ingredients in even layers ensures balanced flavor in every bite.

**Crush Chips Lightly:** Don't pulverize the chips; you want recognizable pieces for texture.

Add them only in the layers, and optionally on top, not mixed throughout if baking, to prevent sogginess.

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

Original recipe: <https://chefmaniac.com/beef-nacho-casserole-the-ultimate-cheesy-meaty-easy-dinner/>