

## Dorito Casserole: The Ultimate Cheesy, Crunchy Weeknight Dinner

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut



**OVEN**  
**350°F**

**TIME**  
**8-10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 medium yellow onion, chopped
- 2 cloves garlic, minced
- 1 packet (1 oz) taco seasoning mix
- 1/2 cup water (or beef broth)
- 1 (10.5 ounce) can cream of chicken soup (or cream of mushroom)
- 1/2 cup sour cream (or plain Greek yogurt)
- 1 (10 ounce) can Rotel diced tomatoes with green chilies, undrained (optional, for a kick)
- 1 (9.75-10 ounce) bag Nacho Cheese Doritos, lightly crushed
- 2 cups shredded Colby Jack or Mexican blend cheese, divided
- Fresh chopped cilantro or green onions, for garnish (optional)
- Optional toppings: shredded lettuce, diced tomatoes, extra sour cream, salsa

#### Swaps and Notes:

**Ground Beef:** Lean ground beef (80/20 or 90/10) is recommended to avoid excessive grease. Ground turkey or shredded cooked chicken (like rotisserie chicken) can be used as alternatives.

**Doritos:** Nacho Cheese Doritos are classic for this recipe, but you can experiment with other flavors like Cool Ranch for a different twist. Lightly crushing them is key - you want texture, not dust.

**Cream of Soup:** Cream of chicken soup provides a creamy base. Cream of mushroom or even a cheddar cheese soup can be used if preferred.

**Sour Cream:** Full-fat sour cream adds richness.

Plain Greek yogurt can be substituted for a slightly tangier and lighter option.

**Rotel:** This adds a nice mild spice and tomato flavor. If you prefer less heat, use a can of plain diced tomatoes (drained) or omit it.

**Taco Seasoning:** A standard packet works great, or you can use 2 tablespoons of homemade taco seasoning.

**Cheese:** Colby Jack or a Mexican blend melts beautifully and has a great flavor. Cheddar or Monterey Jack are also good choices. Freshly shredded cheese melts smoother than pre-shredded.

**Veggies:** You can easily add a can of drained corn, black beans (rinsed and drained), or finely diced bell peppers into the ground beef mixture for extra veggies.

**Instructions:**

**Preheat Oven & Prep Dish:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.

**Cook Beef & Onion:** In a large skillet or Dutch oven, heat the 1 tablespoon of olive oil over medium-high heat. Add the 1 pound lean ground beef and 1 medium chopped yellow onion. Cook, breaking up the beef with a spoon, until the beef is no longer pink and the onion is softened, about 8-10 minutes. Drain any excess grease thoroughly.

**Make the Creamy Filling:** Reduce the heat to medium-low. Stir in the 2 cloves minced garlic and cook for 1 minute until fragrant.

Stir in the 1 packet taco seasoning and 1/2 cup water. Simmer for 2-3 minutes, allowing the flavors to meld and the mixture to thicken slightly.

Remove from heat and stir in the 1 (10.5 ounce) can cream of chicken soup, 1/2 cup sour cream, and the 1 (10 ounce) can Rotel (if using). Mix well until everything is combined into a creamy, savory sauce.

**Layer the Casserole:** Spread about half of the lightly crushed Doritos evenly over the bottom of your prepared baking dish.

Spoon half of the ground beef and sauce mixture over the Doritos, spreading it out evenly.

Sprinkle 1 cup of the shredded cheese over the beef layer.

**Repeat the layers:** Add the remaining half of the crushed Doritos, followed by the rest of the ground beef and sauce mixture.

Finally, sprinkle the remaining 1 cup of shredded cheese evenly over the top.

**Bake:** Place the casserole in the preheated oven and bake, uncovered, for 25-30 minutes, or until the

cheese is melted, bubbly, and the casserole is heated through. The edges of the Doritos should be slightly softened but still have some texture.

**Rest & Serve:** Remove from the oven and let the casserole rest for 5-10 minutes before serving. This allows it to set slightly. Garnish with fresh chopped cilantro or green onions, and serve with optional toppings like shredded lettuce, diced tomatoes, extra sour cream, or salsa.

## DIRECTIONS

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13. Enjoy your incredibly easy and satisfying : Dorito Casserole!
14. Tips for Success: Don't Over-Crush Doritos: You want some texture, so aim for a light crush rather than fine crumbs. This helps maintain a bit of crunch.
15. Drain : Beef Well: Removing excess grease from the ground beef is crucial for a casserole that isn't oily.
16. Don't : Cover During Baking: Unlike some casseroles, leaving this one uncovered helps the Doritos on top get nicely toasted and bubbly without becoming too soggy.
17. Freshly : Shredded Cheese: For the best melt and flavor, shred your own cheese from a block.
18. Serve : Immediately: While leftovers are good, this casserole is at its prime when served fresh out of the oven, enjoying the contrast of textures. If you want a bit more crunch for leftovers, sprinkle fresh Doritos on top just before reheating.
19. Serving Suggestions and Pairings: This Dorito Casserole is a hearty, complete meal on its own. It's fantastic for family dinners, game nights, potlucks, or any casual gathering. To balance the richness, serve it with a crisp green salad, a simple side of corn, or some fresh fruit. For other fun and easy dishes perfect for a crowd, you might also like my [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#) or [These Sheet Pan Quesadillas Are My Favorite Way To Feed A Crowd Fast](#).
20. Storage and Leftover Tips: Leftover Dorito Casserole can be stored in an airtight container in the refrigerator for up to 3-4 days. The Doritos will soften significantly upon refrigeration. To reheat, you can microwave individual portions until heated through, or cover and bake in the oven at 300°F (150°C) until warm. For a bit of revived crunch, add a fresh layer of lightly crushed Doritos on top before reheating or serving.
21. More Recipes You Will Love: If you love hearty, cheesy, and easy-to-make comfort food, here are some other Chefmaniac favorites:
22. For another fantastic one-pan meal, check out : [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#).
23. If you're looking for another comforting one-dish meal that cooks up fast, try [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).

24. **Final Thoughts:** This Dorito Casserole is a vibrant, fun, and utterly delicious way to transform dinner into an exciting experience. It's the perfect solution for busy nights when you need a comforting, cheesy meal that everyone will love. Give it a try - it's guaranteed to be a hit!
25. What are your go-to "shortcut" casserole ingredients? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more delicious recipes!

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

Original recipe: <https://chefmaniac.com/dorito-casserole-the-ultimate-cheesy-crunchy-weeknight-dinner/>