

## Cheesy Taco Tortilla Bake (Easy Layered Mexican Casserole Recipe)

As someone who's always testing family-friendly comfort meals, this one checks every box:



**OVEN**  
**400°F**

**TIME**  
**40 min**

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### INGREDIENTS

- 1 package taco-size flour tortillas (about 12)
- 1 ½ pounds ground beef or ground turkey
- 1 packet taco seasoning
- Pico de gallo (fresh or homemade)
- 2 cups heavy cream
- 3 cups shredded Mexican blend cheese (divided)
- 4 tablespoons butter
- Cajun seasoning

### DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 400°F (200°C). Spray a baking dish with non-stick spray.
- 2.** Brown the Meat: Cook ground beef or turkey over medium heat until fully browned. Drain excess fat.
- 3.** Season It Up: Add taco seasoning and prepare according to packet instructions (usually with water). Simmer until thickened and flavorful.
- 4.** Make the Cheese Sauce: In a saucepan over medium-low heat, melt butter. Whisk in heavy cream and heat gently. Add 2 cups shredded cheese and stir until smooth and creamy.
- 5.** Add Flavor: Sprinkle in Cajun seasoning and whisk to combine for a subtle spicy kick.
- 6.** Build the First Layer: Cut tortillas in half and line the bottom of the baking dish. Spread 1/3 of the taco meat over the tortillas.
- 7.** Add the Sauce: Spoon 1/3 of the cheese sauce over the meat, then scatter pico de gallo on top.
- 8.** Repeat the Layers: Repeat layering tortillas, meat, cheese sauce, and pico two more times.
- 9.** Finish Strong: Sprinkle the remaining 1 cup shredded cheese over the top.
- 10.** Bake to Perfection: Bake for 20 minutes until bubbly and golden on top.
- 11.** Let rest 5-10 minutes before slicing so the layers hold together beautifully.
- 12.** ? Total Time: About 40 minutes

## SWAPS & NOTES

Ground Turkey Option: Lean and slightly lighter, but still flavorful.

Cheese Tip: Freshly shredded cheese melts smoother than pre-shredded.

Spice Level: Add diced jalapeños between layers for extra heat.

Cream Substitute: Half-and-half works, but the sauce won't be as rich.

### TIPS FOR SUCCESS

Let it rest before cutting to avoid a soupy casserole.

Don't rush the cheese sauce-low and slow prevents separation.

Drain meat well to avoid excess grease.

For extra texture, lightly toast tortillas before layering.

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

Original recipe: <https://chefmaniac.com/cheesy-taco-tortilla-bake-easy-layered-mexican-casserole-recipe/>