

Mexican Tortilla Casserole - The Cheesy Layered Dinner You Can't Lose

Mexican Tortilla Casserole - OMG DON'T LOSE THIS ?



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 lb ground beef
- ¾ cup diced onion
- 1 packet taco seasoning mix
- 2 cups shredded cheddar cheese
- 1 can refried beans (warm slightly for easier spreading)
- 1 cup prepared rice (Minute Rice works great)
- ¾ can Mexican blend corn, drained
- 4-5 large flour tortillas
- 8 oz thick chunky salsa (mild or hot)

DIRECTIONS

1. Prepare the Pan: Preheat oven to 350°F.
2. Spray a springform pan, round cake pan, or casserole dish with cooking spray.
3. Cook the Beef: In a skillet over medium heat:
4. Brown ground beef and diced onion.
5. Drain excess grease.
6. Add taco seasoning and cook according to package directions.
7. Set aside.
8. Build the Layers: Layer 1:Place 1 tortilla in the bottom of the baking dish.Spread 1/3 of the refried beans.Add 1/3 of the seasoned meat.Sprinkle cheese.
9. Layer 2:Add tortilla.Spread ¼ the rice, ¼ the salsa, ¼ the corn.Sprinkle cheese.
10. Layer 3:Add tortilla.Spread 1/3 beans, 1/3 meat.Top with cheese.
11. Layer 4:Final tortilla.Add remaining beans, meat, corn, rice, salsa.Top generously with cheese.
12. Bake: Cover with foil and bake for 40 minutes.
13. Remove foil and bake an additional 10-15 minutes until bubbly and golden.
14. Let sit for 5 minutes before slicing.
15. Garnish & Serve: Top with:
16. Sour cream
17. Diced onion
18. Shredded lettuce
19. Slice and serve warm.

SWAPS & NOTES

Make It Spicy: Use hot salsa or add jalapeños between layers.

Add More Veggies: Bell peppers, black beans, or diced tomatoes are great additions.

Use Different Cheese: Try Monterey Jack, Colby Jack, or a Mexican cheese blend.

If you love layered Mexican-style casseroles, you'll also enjoy [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) or [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).

TIPS FOR SUCCESS

Warm the refried beans for easier spreading.

Press layers gently so they hold together when sliced.

Let the casserole rest before cutting for cleaner slices.

Use a springform pan if you want a "taco cake" presentation.

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

Original recipe: <https://chefmaniac.com/mexican-tortilla-casserole-the-cheesy-layered-dinner-you-cant-lose/>