

## This Dorito Casserole Is the Easy Weeknight Dinner I Make When Everyone's Hungry

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut



**OVEN**  
**350°F**

**TIME**  
**2 to 3 min**

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**SAVE**  
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### INGREDIENTS

- 1 pound ground beef or ground turkey
- 1 small onion, diced
- 1 packet taco seasoning
- 1/2 cup water
- 1 can cream of chicken soup
- 1 cup sour cream
- 1 can Rotel or diced tomatoes with green chiles
- 2 cups shredded cheddar or Mexican-blend cheese
- 1 large bag Doritos, lightly crushed
- Optional toppings: sliced green onions, diced tomatoes, jalapeños, sour cream

### DIRECTIONS

1. Cook the meat. Preheat your oven to 350°F. In a large skillet over medium heat, cook the ground beef and onion until the meat is browned and the onion is soft. Drain any excess grease.
2. Season the filling. Add the taco seasoning and water to the skillet. Stir and let it simmer for 2 to 3 minutes.
3. Make it creamy. In a mixing bowl, combine the soup, sour cream, and Rotel. Stir until smooth, then fold that mixture into the seasoned meat.
4. Layer the casserole. In a greased 9x13-inch baking dish, spread a layer of crushed Doritos across the bottom. Spoon half of the meat mixture over the chips, then sprinkle with cheese. Repeat with another layer of Doritos, the rest of the meat mixture, and more cheese.
5. Bake. Bake uncovered for 20 to 25 minutes, until hot and bubbly and the cheese is melted.
6. Finish and serve. Let it rest for 5 minutes, then top with green onions, tomatoes, jalapeños, or extra sour cream if desired.

### SWAPS & NOTES

This casserole is wonderfully flexible, which is one of the reasons it works so well on busy nights.

Ground turkey is a great swap for beef if you want something a little lighter.

You can also use shredded rotisserie chicken if that is what you have on hand.

Cream of mushroom or cream of cheddar soup works in place of cream of chicken, depending on your preference.

## TIPS FOR SUCCESS

Do not crush the Doritos too finely.

You want pieces large enough to keep some texture in the casserole.

If they are pulverized, you lose that signature crunch that makes the dish so good.

Let the meat mixture simmer briefly after adding the seasoning so the flavor has time to settle in.

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

Original recipe: <https://chefmaniac.com/this-dorito-casserole-is-the-easy-weeknight-dinner-i-make-when-everyones-hungry/>