

Lazy Enchiladas with Ground Beef, Chips, and Cheese

Ground beef, or substitute shredded chicken or ground turkey



OVEN
375°F

TIME
2 to 3 min

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INGREDIENTS

Ground beef, or substitute shredded chicken or ground turkey
Tortilla chips
Shredded cheese
Red enchilada sauce
Diced green chilies, drained
Ground cumin
Salsa
1 small onion, diced
2 cloves garlic, minced
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup sour cream, optional for serving
Chopped cilantro, optional for garnish

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 375°F (190°C) and lightly grease a baking dish.
- 2. Cook the Meat:** In a skillet over medium heat, cook the ground beef until browned, breaking it apart as it cooks. If you are using chicken or turkey, cook accordingly until heated through or browned. Drain excess grease if needed.
- 3. Add Onion and Garlic:** Stir in the diced onion and minced garlic. Cook for 2 to 3 minutes, until the onion softens and the garlic becomes fragrant.
- 4. Season the Filling:** Add the cumin, garlic powder, onion powder, salt, and black pepper. Stir well so the meat is evenly seasoned.
- 5. Add Chilies and Salsa:** Mix in the drained diced green chilies and salsa. Let the mixture simmer for 2 to 3 minutes so the flavors meld together.
- 6. Layer the Casserole:** Spread a layer of tortilla chips in the bottom of the prepared baking dish. Spoon some of the meat mixture over the chips, drizzle enchilada sauce across the top, and sprinkle generously with shredded cheese.
- 7. Repeat the Layers:** Repeat the layers if desired, depending on the depth of your baking dish and how thick you want the casserole. Finish with a generous layer of cheese on top.
- 8. Bake:** Bake for 15 to 20 minutes, or until the cheese is melted, bubbly, and slightly golden around the edges.
- 9. Rest and Serve:** Let the casserole rest for a few minutes before serving. Top with sour cream and chopped cilantro if desired.

SWAPS & NOTES

One of the best things about Lazy Enchiladas is how forgiving they are.

Ground beef gives the dish a hearty, classic flavor, but shredded rotisserie chicken or ground turkey work beautifully too.

You can use a Mexican cheese blend, cheddar, Monterey Jack, or whatever shredded cheese you already have in the fridge.

For the chips, sturdy tortilla chips are your best bet because they hold up better during baking.

TIPS FOR SUCCESS

Use sturdy tortilla chips so they do not disappear completely once the sauce is added.

You want some texture left in the final dish.

A good balance of chips, meat, sauce, and cheese is the key to making this casserole feel hearty without getting too wet.

Letting the casserole rest for a few minutes before serving helps everything settle, making it easier to scoop and serve.

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

Original recipe: <https://chefmaniac.com/lazy-enchiladas-with-ground-beef-chips-and-cheese/>