



Beef and Bean Taco Casserole

Prep Time: 20 min.

Total Time: 50 min.

Servings: 10

Ingredients

- 2 lbs. 80% lean ground beef
- 2 cans (16 oz) refried beans
- 2 jars (16 oz) Thick 'n Chunky salsa (Mild)
- 1 envelope (1 oz) taco seasoning mix
- 4 cups coarsely broken tortilla chips
- 1 can diced tomatoes, drained (14.5 oz)
- 2 cups shredded Cheddar or Monterey Jack cheese (8 oz)
- 1/2 cup sliced ripe olives

Toppings(stored in separate baggies):

- 2 cups shredded lettuce
- 2 medium fresh tomatoes, chopped
- 1 cup coarsely broken tortilla chips

Directions

- Heat oven to 350°F. In large skillet, cook beef and taco seasoning over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in refried beans and salsa. Reduce heat to medium. Heat to boiling, stirring occasionally.
- In ungreased 9 x 13 aluminum pan, place 4 cups of the broken tortilla chips. Top evenly with beef mixture. Sprinkle with canned diced (and drained) tomatoes, the cheese and olives.
- Bake uncovered 20 to 30 minutes or until hot and bubbly and cheese is melted.
- Place chopped medium fresh tomatoes, shredded lettuce, and remaining 1 cup tortilla chips in separate baggies and bring with casserole. We will add toppings after reheating.