

EASY MEXICAN CASSEROLE

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COOKING: THIS IS COOKED ON A STOVE TOP AND BAKED

PREHEAT OVEN TO 350 DEGREES

[ORIGINAL SOURCE RECIPE](#)

–INGREDIENTS–

1 pound lean ground beef

2 cups salsa

1 (16 ounce) can chili beans, drained

3 cups tortilla chips, crushed – (PREP)

2 cups sour cream

1 (2 ounce) can sliced black olives, drained

1/2 cup chopped green onion – (PREP)

1/2 cup chopped fresh tomato – (PREP)

2 cups shredded Cheddar cheese

Once (PREP) Work Marked Above Complete – Time to Cook!

xxxxx **UNIT 1 – BEEF/SAUCE** xxxxx

In frying pan or wok – Over Medium/High heat

Add: 1 pound lean ground beef

Cook until no longer pink, break beef apart as you cook

Add: 2 cups salsa

Reduce heat, Stir and simmer for 20 minutes – or until liquid absorbed

Add: 1 (16 ounce) can chili beans, drained

Cook until heated through

xxxxxxx **UNIT 2 – LAYER/FINISH** xxxxxxxx

Grease 9×13 baking dish

Add: 3 cups tortilla chips, crushed – spread evenly

Add: Beef/Sauce (UNIT-1), spread evenly over chips

Add: 2 cups sour cream – spread evenly

Add: 1 (2 oz) can sliced black olives, drained – spread evenly

Add: 1/2 cup chopped green onion – spread evenly

Add: 1/2 cup chopped fresh tomato – spread evenly

Add: 2 cups shredded Cheddar cheese – spread evenly

Bake uncovered in preheated 350 deg. oven for 30 minutes