



# Creamy Burrito Casserole



Creamy Burrito Casserole

## Introduction

Creamy Burrito Casserole is a delicious and hearty dish that combines the best flavors of a burrito in an easy-to-make casserole form. This recipe is perfect for busy weeknights or family gatherings, delivering a comforting blend of protein, cheese, and spices. With layers of tortillas, seasoned meat, and a creamy sauce, this casserole is sure to be a hit at your dinner table.

## Detailed Ingredients with measures

- Ground beef or turkey (1 lb)
- Taco seasoning (1 packet)
- Cream cheese (8 oz)
- Refried beans (1 can, 15 oz)
- Diced tomatoes with green chilies (1 can, 10 oz)
- Flour tortillas (6, medium size)
- Shredded cheese (2 cups, cheddar or Mexican blend)
- Sour cream (1 cup)
- Olive oil (2 tablespoons)
- Green onions (for garnish, optional)

## Prep Time

Preparation of the Creamy Burrito Casserole takes approximately 15 minutes. This allows you to gather all your ingredients and set them up for cooking, making the process smooth and efficient.

## **Cook Time, Total Time, Yield**

The cook time for this casserole is around 30 minutes, resulting in a total time of about 45 minutes from start to finish. This recipe yields approximately 6 servings, making it suitable for both small and larger families or gatherings. Enjoy this comforting dish warm, and feel free to customize the toppings as per your preference!





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 375°F (190°C).

### **Combine the Ingredients**

In a large mixing bowl, combine shredded chicken, black beans, corn, diced tomatoes, taco seasoning, and sour cream. Mix well until all ingredients are thoroughly incorporated.

See also [Meatball Sub Grilled Cheese Casserole](#)

### **Prepare the Tortillas**

Tear the tortillas into bite-sized pieces. This will make it easier to layer them in the casserole.

### **Layer the Casserole**

In a 9×13 inch baking dish, begin layering the ingredients. Start with half of the torn tortillas at the bottom. Follow with half of the chicken mixture, and then sprinkle some shredded cheese on top. Repeat this process with the remaining tortillas, chicken mixture, and cheese.

### **Bake the Casserole**

Cover the baking dish with aluminum foil and place it in the preheated oven. Bake for 25 minutes. Then, remove the foil and bake for an additional 15 minutes, or until the cheese is bubbly and golden.

**Cool and Serve**

Once baked, remove the casserole from the oven and let it cool for about 5-10 minutes before serving. This will help it set and make it easier to cut into portions.

**Notes****Storage Instructions**

Leftover casserole can be stored in an airtight container in the refrigerator for up to 4 days.

**Reheating Tips**

To reheat, simply place individual portions in the microwave for a couple of minutes or warm the entire casserole in the oven at 350°F (175°C) until heated through.

**Variations**

Feel free to customize the recipe by adding other ingredients such as bell peppers or using different types of beans. You can also replace chicken with ground beef or turkey if preferred.





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## Cook techniques

### Layering

When preparing the creamy burrito casserole, layering the ingredients evenly ensures that each bite is flavorful and balanced. Start with a base of tortillas, followed by the meat mixture, cheese, and sauce.

See also Instant Pot Cherry BBQ Meatballs and Cocktail Wieners

### Baking

Baking the casserole at the right temperature allows the flavors to meld together while the top becomes golden and bubbly. A well-heated oven is essential for achieving this delicious crust.

### Mixing

Thoroughly mixing the creamy sauce and other filling ingredients helps to distribute the flavors consistently throughout the casserole. This step enhances the overall taste of the dish.

## FAQ

### Can I use other types of meat in the burrito casserole?

Yes, you can substitute ground beef with ground turkey, chicken, or even plant-based proteins for a different flavor profile.

### What can I use instead of tortillas?

If you're looking for an alternative, you can use corn tortillas or even a layer of rice as a base for the casserole.

**How long should I bake the casserole?**

Typically, the casserole should be baked for about 25-30 minutes or until it is hot and bubbly.

**Can I make this casserole ahead of time?**

Absolutely! You can prepare the casserole in advance and store it in the refrigerator. Just remember to adjust the baking time if baking from cold.

**What can I serve with the creamy burrito casserole?**

This dish pairs well with a fresh salad, guacamole, or sour cream for added creaminess.



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## Conclusion

The creamy burrito casserole is a delightful and satisfying dish that combines the flavors of traditional burritos in a convenient casserole format. With its rich, creamy sauce and hearty filling, it makes for an excellent meal option for busy families or anyone seeking comfort food with a modern twist. This dish is sure to be a hit at your dinner table!

## More recipes suggestions and combination

### Chicken Enchilada Casserole

A flavorful alternative that features shredded chicken and enchilada sauce, layered with tortillas and cheese for a hearty meal.

See also [Creamy Butternut Squash Alfredo Pasta Recipe](#)

### Vegetarian Taco Bake

A meatless option loaded with beans, corn, and various vegetables, seasoned with taco spices and topped with cheese for a satisfying vegetarian dish.

### Southwestern Stuffed Peppers

Bell peppers filled with a mixture of rice, beans, corn, and spices, baked until tender, and topped with melted cheese for a colorful presentation.

### Mexican Quinoa Casserole

A healthful twist that incorporates quinoa, black beans, and vegetables, all baked in a zesty tomato sauce, offering a nutritious option packed with protein.

**Beef and Bean Burrito Bowl**

For a more deconstructed version, serve seasoned ground beef over rice or tortilla chips, topped with beans, cheese, and your favorite toppings.

**Spicy Sausage and Rice Bake**

A hearty combination of spicy sausage, rice, and vegetables, all baked together for a simple yet flavorful dish that pairs perfectly with hot sauce.



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