



Mexican Casserole

Easy Mexican Casserole Recipe

Introduction

Welcome to the succulent world of Mexican cuisine! As we draw closer to the vibrant flavors and tantalizing aroma that define Mexican gastronomy, today we spotlight a true cornerstone of comfort food – the Easy Mexican Casserole. This hearty dish is iconic for its fusion of savory spices, cheese, and satisfying ingredients that merrily dance together to present a symphony on your palate. Whether you're a

seasoned cook or just a beginner, this guide will help you whip up this classic casserole with ease, bringing a bit of Mexico into your kitchen. Dive in, and let's start cooking!

Detailed Ingredients

For this delightful Easy Mexican Casserole, you will need the following ingredients:

- 1 pound ground beef
- 1 (1 ounce) package taco seasoning mix
- 4 (8 inch) flour tortillas
- 1 (16 ounce) can refried beans
- 2-3 cups shredded cheddar cheese
- 1 (15 ounce) can of sweet corn, drained
- 1 (16 ounce) jar salsa
- 1 (2.25 ounce) can sliced black olives, drained
- Optional toppings: sour cream, chopped green onions, jalapeños, guacamole

Prep Time, Cook Time, Total Time, Yield

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Total Time: 40 minutes
- Yield: 6 servings

Detailed Directions and Instructions

Step 1: Preparation

Preheat your oven to 350°F (175°C). While the oven is warming up, take

this time to gather all your ingredients. Having everything at hand will make the cooking process simpler and more enjoyable.

Step 2: Cooking the Ground Beef

In a large skillet, cook the ground beef over medium heat until it is browned and no longer pink. Drain any excess fat from the skillet. Add the taco seasoning mix to the beef according to the package directions, ensuring it is well combined. This will impart that classic taco flavor to your meat.

See also [Creamy Peach Chicken Skillet Dinner Recipe](#)

Step 3: Assembling the Casserole

Begin layering your casserole by placing two flour tortillas in the bottom of a 9×13-inch baking dish. Spread half of the refried beans evenly over the tortillas. Following that, spread half of your seasoned ground beef over the beans. Sprinkle about a cup of shredded cheddar cheese over the beef.

Next, layer half of the drained sweet corn and pour half of the jar of salsa evenly over the cheese. Top this with half of the sliced black olives. Repeat these layers once more, starting with the remaining two tortillas, the rest of the refried beans, the remaining beef, and finish with the cheddar cheese, corn, salsa, and black olives.

Step 4: Baking the Casserole

Cover the casserole with aluminum foil and bake it in the preheated oven for 20 minutes. After 20 minutes, remove the foil and bake for an additional 5 minutes. This will ensure the cheese on top becomes melted and bubbly, giving your dish a delightful golden hue.

Step 5: Serving

Once the casserole is done baking, remove it from the oven and let it rest for 5-10 minutes before serving. This resting time allows the layers to set and makes it easier to cut and serve.

Optional: Serve hot with your favorite toppings such as sour cream, chopped green onions, jalapeños, and guacamole for an additional burst of flavor and freshness.

Notes

This Easy Mexican Casserole is versatile and can be customized to suit your taste preferences. If you prefer, you can substitute ground turkey or chicken for the beef. For a spicier version, add some diced jalapeños or hot sauce to the ground beef mixture. You can also experiment with different types of cheese such as Monterey Jack or a Mexican blend. Additionally, if you

See also [Taco Bake Casserole](#)