

Beef

Layered Mexican Casserole

Betty Crocker Best-Loved Casseroles

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

1 pound lean ground beef
1 jar (16 oz) Thick N Chunky salsa
8 6-inch soft corn tortillas
1 can (16 oz) refried beans
1 1/2 cups (6 oz) Mexican cheese blend, shredded
1 can (15 oz) Spanish rice
1 cup tortilla chips, coarsely crushed
diced tomato (if desired)
chopped green onion (if desired)
sour cream (if desired)

Preheat oven to 350 degrees.

Spray an 11x7-inch baking dish with cooking spray.

In a 10-inch skillet, cook beef over medium-high heat to 5 to 7 minutes, stirring frequently, until thoroughly cooked; drain. Stir in one cup of the salsa; heat about 2 minutes or until hot.

Line baking dish with 4 of the tortillas, overlapping to fit.

In a medium bowl, stir refried beans and remaining salsa; spoon and spread evenly over tortillas. Top with half of the meat mixture and 3/4 cup of the cheese. Layer remaining tortillas over the cheese. Spoon and spread rice over tortillas. Top with remaining meat mixture. Sprinkle with tortilla chips.

Bake, uncovered, for 30 to 40 minutes or until hot in center and bubbling along sides.

Top with remaining cheese and garnish with tomatoes, green onion and sour cream, if desired.

Per Serving (excluding unknown items): 442 Calories; 26g Fat (53.6% calories from fat); 19g Protein; 33g Carbohydrate; 5g Dietary Fiber; 57mg Cholesterol; 439mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 4 Fat.