

Nacho Cheese BeefBake

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Servings: 4

2 cups egg noodles, uncooked
1 pound ground beef
1 can (14 1/2 oz) diced tomatoes, undrained
1 can (10 3/4 oz) condensed nacho cheese soup, undiluted
1 jar (5 3/4 oz) sliced pimiento-stuffed olives, drained
1 can (4 oz) chopped green chilies
1 1/2 cups (6 oz) cheddar cheese, shredded
2 cups tortilla chips, crushed
1/3 cup prepared ranch salad dressing
shredded lettuce, sour cream and/or salsa (optional)

Preheat oven to 350 degrees.

Cook noodles according to package directions. Drain.

In a large saucepan, cook the beef over medium heat until no longer pink. Drain.

Stir in the tomatoes, soup, olives and chilies.

Bring to a boil. Reduce the heat and simmer, uncovered, for 10 minutes.

Stir in the noodles.

Transfer to a greased 11x7-inch baking dish.

Sprinkle with the cheese.

Bake for 15 to 20 minutes or until heated through.

Top with the tortilla chips.

Drizzle with the salad dressing.

Serve with lettuce, sour cream and/or salsa, if desired.

Per Serving (excluding unknown items): 1198 Calories; 76g Fat (56.6% calories from fat); 41g Protein; 91g Carbohydrate; 9g Dietary Fiber; 159mg Cholesterol; 974mg Sodium. Exchanges: 6 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 12 1/2 Fat.