Taco Casserole II

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Church of St Peter, Mendota, MN - Our Favorite Recipes, September, 2003

1 pound ground beef
onion (optional)
1 package taco seasoning mix
1/2 cup water
1/3 cup sliced green olives
1 - 2 cups cheddar cheese, shredded
1 cup sour cream
1 package of 8 crescent rolls
1 1/2 cups Doritos, crushed

Preheat the oven to 375 degrees.

In a skillet, brown the meat with the onion (if desired). Drain.

Stir in the taco seasoning, water and olives. Simmer for 5 minutes.

Separate the rolls into an 8x11-inch ungreased pan. Form a crust with the rolls. Extend the rolls up the sides of the pan.

Sprinkle half of the chips over the rolls.

Layer the meat mixture over the chips. Layer the sour cream, cheese and remaining chips over the meat mixture.

Bake for 20 to 25 minutes or until the rolls brown.

Per Serving (excluding unknown items): 3025 Calories; 250g Fat (75.0% calories from fat); 144g Protein; 44g Carbohydrate; 2g Dietary Fiber; 726mg Cholesterol; 4391mg Sodium. Exchanges: 1/2 Grain(Starch); 19 Lean Meat; 1/2 Non-Fat Milk; 39 Fat; 1 1/2 Other Carbohydrates.

Beef, Mexican

Dar Carrina Nutritional Analysis

Calories (kcal):	3025	Vitamin B6 (mg):	1.3mg
% Calories from Fat:	75.0%	Vitamin B12 (mcg):	14.6mcg
% Calories from Carbohydrates:	5.9%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	19.2%	Riboflavin B2 (mg):	1.9mg

Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	250g 128g 88g 9g 726mg	Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	98mcg 21mg 0mg 0
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg):	44g 2g 144g 4391mg 1589mg 1942mg 10mg 24mg 2mg	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1/2 19 0 0 1/2 39 1 1/2
Vitamin A (i.u.): Vitamin A (r.e.):	8266IU 1671RE		

Nutrition Facts

Amount Per Serving				
Calories 3025	Calories from Fat: 2268			
	% Daily Values*			
Total Fat 250g Saturated Fat 128g Cholesterol 726mg Sodium 4391mg Total Carbohydrates 44g Dietary Fiber 2g Protein 144g	384% 641% 242% 183% 15% 10%			
Vitamin A Vitamin C Calcium Iron	165% 3% 194% 53%			

^{*} Percent Daily Values are based on a 2000 calorie diet.