

MEXICAN CASSEROLE submitted by Krista Viator

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| 2.25 lbs. Ground Beef 80/20 | 1 (7.5 oz.) bottle taco sauce |
| 2 (1oz.) packs Mild Taco seasoning | 1 (4 oz.) can green chiles |
| 1 pack flour tortillas | 1 (32 oz.) Shredded Fiesta Blend Cheese |
| 1 large onion chopped | 1 (32oz) <u>or</u> 2 (16 oz.) can(s) refried beans |
| 1 packet Knorr Spanish, Mexican <u>or</u> Taco flavored Rice (prepared per package) | |

Brown ground meat with onions until fully cooked, then drain grease/fat. Stir in taco seasoning and green chilies heat until thoroughly combined. Prepare seasoned rice as per package. In a separate bowl add refried beans and half jar taco sauce. Stir well too. In large cast iron skillet (12"), layer ground meat, refried beans, rice, tortillas pieces (I tear tortillas into pieces, easier to cut into this way.), and then cheese. Repeat layering until all ingredients are used, (except for tortillas and cheese because you may not need all of these), and end with cheese. Pour remaining taco sauce over the top and around the edges. Place on hot coals approximately 8 on bottom and 12 on top and heat thoroughly till cheese is bubbly and warmed through and through. Approximately 20-25 minutes depending on heat. Don't let cheese on top burn.

*Optional: Green onion tops as well as sliced black olives, sour cream and guacamole can be added before serving. **Enjoy!**

Meeting, Greeting, Cooking & Eating
Gathering on the 2nd Saturday
of each month at Palmetto Is-



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