

Mexican Ground Beef Casserole

Easy Mexican Ground Beef Casserole with layers of seasoned beef, beans, cheese, and tortillas. Perfect weeknight dinner ready in 55 minutes!

20	35	55	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Mexican Ground Beef Casserole

Ingredients

- 1 lb ground beef
- 1 onion
- 2 clove garlic
- 1 cup bell pepper
- 15 oz black bean
- 15 oz tomato
- 1 pack taco seasoning
- 8 corn tortilla
- 1 cup sour cream
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare for cooking**

Preheat your oven to 375°F (190°C). Grease a 9x13 inch baking dish with cooking spray or butter.
- 2 Cook the beef mixture**

Heat a large skillet over medium-high heat. Add 1 pound ground beef and cook, breaking it apart with a wooden spoon, until completely browned and no pink remains, about 6-8 minutes.
- 3** Add 1 diced onion and 2 cloves minced garlic to the beef. Cook until the onion is soft and translucent, about 3-4 minutes. Drain any excess fat from the pan.
- 4** Stir in 1 pack taco seasoning, 15 oz drained black beans, 15 oz drained diced tomatoes with green chilies, and 1 cup corn. Cook until heated through and well combined, about 3-4 minutes. Season with 1 teaspoon salt and 1 teaspoon pepper.
- 5 Assemble the casserole**

Spread a thin layer of salsa on the bottom of your prepared baking dish. Arrange 4 corn tortillas over the salsa, overlapping slightly to cover the bottom completely.
- 6** Spread half of the beef mixture evenly over the tortillas. Sprinkle with half of 1 cup shredded Mexican cheese blend.
- 7** Layer the remaining 4 corn tortillas over the cheese, then top with remaining beef mixture and remaining cheese.

8 Bake the casserole

Cover tightly with aluminum foil and bake for 25 minutes.

9 Remove foil and continue baking for 10-15 minutes more, until cheese is melted, bubbly, and lightly golden on top.

10 Rest and serve

Let casserole rest for 10-15 minutes to allow layers to set before cutting. Cut into 8 squares and serve hot.

Tips

Choose lean ground beef (90/10 or 85/15) to minimize excess grease. If using higher-fat content meat, drain thoroughly after browning to prevent a greasy casserole.

Layer ingredients evenly to ensure consistent flavor distribution. Start with a thin layer of salsa to prevent sticking, then alternate beef mixture, tortillas, and cheese for best results.

Let the casserole rest for 10-15 minutes after baking before cutting. This allows the layers to set properly and makes serving much easier with cleaner portions.

For extra flavor depth, toast whole cumin seeds and grind them fresh, or add a tablespoon of tomato paste to the beef mixture while cooking for richer tomato flavor.

Customize the heat level by choosing mild, medium, or hot salsa and adjusting the amount of chili powder in your seasoning blend to match your family's preferences.

Make it ahead by assembling the casserole completely, covering tightly, and refrigerating overnight. This actually improves the flavor as ingredients have time to meld together.

Prevent soggy tortillas by patting them dry with paper towels before layering, and avoid over-saucing the beef mixture which can create excess moisture.

For wine pairing, try a medium-bodied red like Malbec or Zinfandel, or for white wine lovers, an unoaked Chardonnay with good acidity balances the richness perfectly.