



Recipes

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Taco Casserole

Serves 16

Ingredients:

3 Tbsp. Vegetable Oil
12 oz. (3 medium) Onions , small dice
1 medium Green Bell Pepper , small dice
8 lbs. Ground Beef
2 Tbsp. Salt
6 Tbsp. Chile Powder
4 tsp. Garlic Powder
2 Tbsp. ground Cumin
2 tsp. Oregano
2 tsp. Cayenne Pepper Sauce Pepper
2 tsp. Black Peppers
2 - 15 oz. cans (Whole) Pinto Beans , drained
2 - 16 oz. cans Green Enchilada Sauce
48 oz. Prepared Salsa (Chunky Style)
32 oz. Cheddar Cheese , shredded
32 oz. Jack Cheese , shredded
4 dozen Mission® Pre-cut Unfried Yellow Corn Tortilla
Chips (06941)
Sour Cream
Green Onion , small dice

Directions:

1. In a large skillet, over med-high heat, heat oil. Add onion and green bell peppers and sauté until translucent, about 6-8 minutes. Add ground beef and cook to 165 degrees. Drain off excess moisture and fat. Add all of the spices and pinto beans and mix thoroughly. Remove from heat.
2. One at a time, dip the corn tortillas in the green sauce and layer the bottom of a half pan. Cut some of the tortillas in half to fill in the spaces along the edge of the pan. 5 1/2 to 6 tortillas should cover the pan. Spread a quarter of the meat mixture over the tortillas, cover with salsa and cheese. Press down on the layers to pack it firmly. Repeat process until filling reaches the top of the pan, pressing firmly with each layer. Sprinkle with cheese and salsa to complete. Repeat process with another half pan. Cover and bake at 350 degrees F for 1 hour.
3. Top with sour cream and green onions when serving.