



RECIPE NAME: Taco Casserole

FROM THE KITCHEN OF: Andrea (Page) Ingvalson 2003

INGREDIENTS:

1# Ground beef (or ground chicken/turkey)
1 packet of taco seasoning
1/2 jar of salsa
1 can of seasoned black beans (I use Kuner)
1 small can of sliced black olives
1 can of diced chilis
1/2 cup of frozen corn
1 cup of your favorite shredded cheese (Monterey Jack or Cheddar work well)

INSTRUCTIONS:

Preheat oven to 350. Brown the meat in a large frying pan. Drain the grease and return the meat to the pan. Add the taco seasoning packet and 1/4 cup of water. Add the black beans, salsa, chilis, olives, and corn. Stir to mix it all up. (You could add jalapeños, onions, whatever your heart desires.) Add about 1/2 the cheese and stir. Transfer to an oven safe dish (or maybe you're fancy and your frying pan can go in the oven!), top with remaining cheese and bake for about 15 minutes.

Serve with chips, sour cream, or can be eaten inside a tortilla!

Additional Notes: I recommend serving margaritas with this. ¡Olé!

