

SOB South of the Border Casserole

Savannah · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Ground meat tomatoes and corn with a little spice creates a quick meal everyone loves My husband usually requests a double batch The ground turkey can be replaced with ground beef pork or chicken

Ingredients

- - ½ pound ground turkey - ¼ cup chopped onion - 1 (16 ounce) can stewed tomatoes
- undrained - 1 (.75 ounce) packet brown gravy mix - 1 teaspoon chili powder
- or to taste - ½ cup frozen corn kernels - ½ cup uncooked elbow macaroni - 1 cup shredded lettuce - 3 tablespoons sour cream - 2 cups corn tortilla chips

Instructions

1. Bring a small saucepan of lightly salted water to a boil. Add macaroni and cook until almost tender
2. about 6 minutes. Drain and set aside. Crumble the turkey in a large skillet set over medium heat. Cook and stir until evenly brown; drain. Add onion to browned turkey meat and cook until onion is tender
3. about 5 minutes. Stir in tomatoes
4. gravy mix and chili powder until combined then mix in the corn and macaroni. Cover; reduce heat to low and simmer
5. for 10 minutes
6. stirring occasionally. Serve on a bed of tortilla chips topped with shredded lettuce and sour cream.