

Mexican Quesadilla Casserole

Savannah · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

An easy yummy onepan Mexicanstyle casserole layered with savory beef soft tortillas black beans veggies bold spices and stretchy melted cheese

Ingredients

- - cooking spray - 1 pound ground beef - ½ cup chopped onion - 1 (15 ounce) can tomato sauce - 1 (15 ounce) can black beans
- rinsed and drained - 1 (14.5 ounce) can diced tomatoes with lime juice and cilantro (such as RO*TEL®) - 1 (8.75 ounce) can whole kernel sweet corn
- drained - 1 (4.5 ounce) can chopped green chiles
- drained - 2 teaspoons chili powder - 1 teaspoon ground cumin - 1 teaspoon minced garlic - ½ teaspoon dried oregano - ½ teaspoon red pepper flakes - 6 flour tortillas - 2 cups shredded Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray. Heat a large skillet over medium-high heat. Cook
2. stirring beef and onion in the hot skillet until beef is completely browned
3. 5 to 7 minutes. Drain and discard grease. Stir tomato sauce
4. black beans
5. diced tomatoes
6. corn
7. and chopped green chiles into ground beef mixture. Season with chili powder
8. cumin
9. garlic
10. oregano
11. and red pepper flakes. Reduce heat to low and simmer for 5 minutes. Spread about 1/2 cup beef mixture in the bottom of the prepared baking dish. Top with 3 tortillas
12. overlapping as needed. Spread another 1/2 cup beef mixture over tortillas. Sprinkle 1 cup Cheddar cheese over beef. Layer the remaining tortillas
13. beef mixture
14. and Cheddar cheese as above. Bake in the preheated oven until cheese melts and mixture is heated through
15. about 15 minutes. Cool 5 minutes before serving.