



TexMex Pantry Casserole

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This casserole uses basic pantry staples for a quick weeknight meal Garnish with sour cream and sliced avocado

Ingredients

- - ½ pound ground beef - 1 tablespoon butter - ½ cup diced onion - 2 tablespoons taco seasoning - 1 (8 ounce) can tomato sauce - 1 cup chicken broth - ½ (15.25 ounce) can corn
- drained - ½ (15 ounce) can black beans
- rinsed and drained - ½ (5.6 ounce) package Spanish rice mix (such as Knorr®) - ¼ cup salsa - cooking spray - ½ cup shredded sharp Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat a skillet over medium-high heat. Cook and stir ground beef until browned and crumbly
2. about 6 minutes. Drain off any grease. Add butter and onion to the skillet. Saute until onion is softened and fragrant
3. about 5 minutes. Sprinkle in taco seasoning and pour in tomato sauce. Stir to combine. Add broth
4. corn
5. black beans
6. Spanish rice mix
7. and salsa; mix well. Spray a casserole dish with nonstick cooking spray. Pour the beef mixture into the casserole dish. Top with Cheddar cheese. Bake in the preheated oven until cheese is melted and filling is bubbling
8. about 20 minutes.