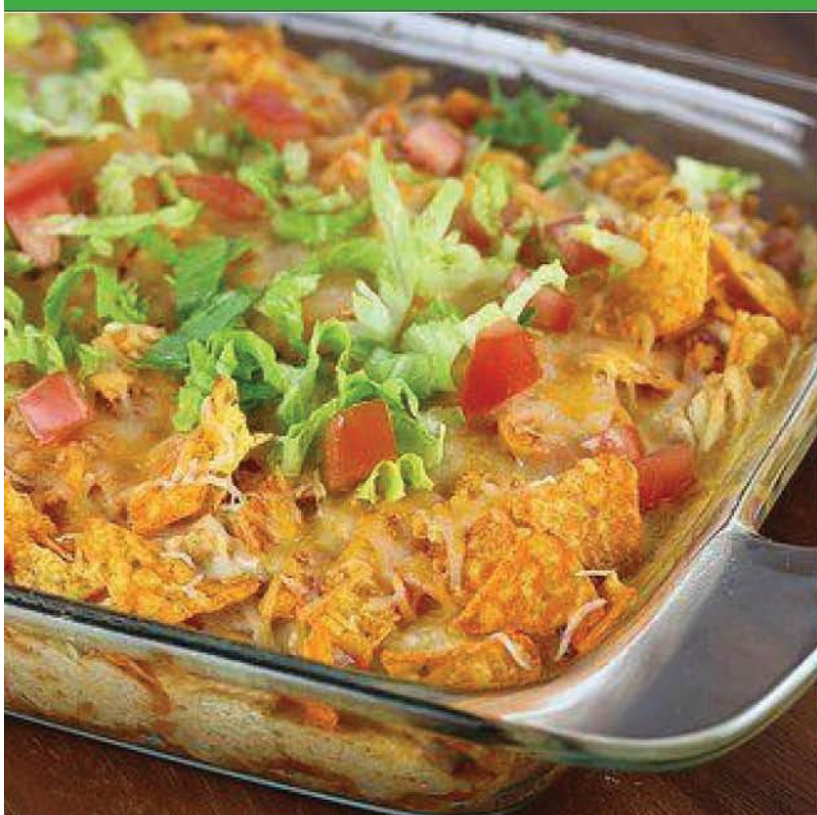


20 Casserole Recipes for **MEXICAN FOOD LOVERS**



20 Casserole Recipes for Mexican Food Lovers

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Letter from the Editor

Dear Casserole Cookers,

Mexican food is a popular cuisine all over the United States, which is why I'm thrilled to present this Mexican eCookbook, *20 Casserole Recipes for Mexican Food Lovers*. It's filled with your favorite Mexican fare - enchiladas, tacos, burritos, tamales—all in a casserole form. This makes them simpler to make without losing the flavors of the traditional versions.

This eCookbook is broken down into five chapters: Recipes for Mexican Casseroles, Recipes for Enchiladas, Fun Recipes for Tacos, Recipes for Mexican Casseroles with Ground Beef, and Recipes for Mexican Casseroles with Chicken. Whatever kind of Mexican food you have a taste for, you'll find it here. Love burritos? Then, you'll love Burrito Pie (p. 16). Instead of rolling tortillas individually, you layer all of the ingredients in a casserole dish. In thirty minutes, your burrito meal will be table ready. Tamales make a great dinner, but is it feasible to make them on a weeknight after working all day? Now it is. Chicken Tamale Casserole (p. 22) has a cornbread crust and a filling that consists of such ingredients as chicken, corn, cheese, black beans, and tomatoes. The whole dinner is made in a skillet and is simple to make. Discover 18 more amazing Mexican casseroles in this eCookbook, *20 Casserole Recipes for Mexican Food Lovers*.

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

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TABLE OF CONTENTS

Recipes for Mexican Casseroles.....	5
Chips, Cheese, and Chili Casserole	5
Chile Relleno Bake	6
Aztec Pie	7
Enchilada Casserole Recipes.....	8
Turkey Enchilada Casserole	8
Cheesy Enchilada Cupcakes	10
Slow Cooker Cornbread Chicken Enchiladas	11
Tomatillo Spinach Enchilada Casserole	12
Taco Casserole Recipes.....	13
Baked Crunchy Taco Casserole	13
Taco Quiche	14
Cheesy Doritos Enchilada Casserole	15
Mexican Casserole Recipes with Ground Beef.....	16
Burrito Pie	16
Cornbread Tamale Pie	17
John Wayne Casserole	19
Mexican Rice Casserole Con Queso	20
Mexican Biscuit Casserole	22
Mexican Chicken Casserole Recipes.....	23
Tortilla Chip Casserole	23
Chicken Tamale Casserole	25
Dorito Chicken Casserole	27
Crunchy Fiesta Chicken Casserole	28
Cheesy Mexican Chicken Casserole	29
Thank You.....	30

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RECIPES FOR MEXICAN CASSEROLES

CHIPS, CHEESE, AND CHILI CASSEROLE

BY AVERIE FROM [AVERIE COOKS](#)



If nachos turned into a Mexican casserole, this is what you would get. Chips, Cheese, and Chili Casserole is a wonderful meal that's great for a party, potluck, or game day. Mexican flavors come alive here and will please your taste buds. It's also vegetarian and gluten free, and can be made vegan.

Serves: 9

Cooking Time: 32 minutes

Ingredients

- 2 ½ cups corn chips, crushed to the size of a dime (2 to 3 cups whole corn chips)
- 1 (10-ounce) can chili
- 1 (10-ounce) can black beans, red beans, refried beans, bean medleys
- 1 (10-ounce) jar salsa or tomato sauce
- 1 (8-ounce) package shredded cheese blend
- 1 ¼ cups sour cream
- 1 ½ cups corn chips, crushed to the size of a dime (2 to 3 cups whole corn chips)

Instructions

1. Preheat oven to 375 degrees F. Line a 9 x 9-inch baking pan with aluminum foil, spray with cooking spray, and set aside.
2. In a large mixing bowl, add 5 to 6 cups chips (about 5 big handful of chips from the bag) and with a wooden spoon or similar, poke and crush the chips to the size of a dime. You don't want powder, but make them small.
3. Add the chili, beans, salsa, 2 loosely-packed cups cheese, and stir to combine. Pour mixture into prepared pan and bake for 20 minutes.
4. After 20 minutes, remove pan from oven and spread sour cream in an even, flat layer over the casserole. Sprinkle 1 to 1 ½ cups loosely packed cheese (the remaining cheese in the package) evenly over the top of the sour cream. Sprinkle 1 to 1 ¼ cups crushed corn chips over the top and bake for 9 to 12 minutes, or until top is browned to desired level. Serve immediately.

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CHILE RELLENO BAKE

BY PATRICE FROM [CIRCLE B KITCHEN](#)



This Mexican casserole recipe is easy and delicious. To make Chile Relleno Bake, throw cheese, eggs, chilies, and salsa into a casserole dish and bake. The top will form a slightly browned and crispy crust. You can adjust the hotness level by the number of chilies you use and how spicy they are. This is great for a weeknight meal or a weekend dinner.

Serves: 4

Cooking Time: 55 minutes

Ingredients

- 6 ounces Cheddar cheese, grated
- 6 ounces Jack cheese, grated
- 5 eggs
- 1 teaspoon salt
- $\frac{1}{3}$ cup flour
- $1\frac{2}{3}$ cup whole milk
- 3 large poblano chilies, roasted, peeled and coarsely chopped
- (or 3 4-oz cans diced mild green chilies)
- $\frac{1}{2}$ cup tomatillo salsa

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 2-quart baking dish with cooking spray.
3. Place $\frac{3}{4}$ of the grated cheese in the bottom of your baking dish. Place the chopped chilies over the cheese.
4. Beat the eggs and slowly whisk in the flour, salt, and milk and pour over cheese and chilies.
5. Sprinkle the remaining cheese over the top and then drizzle with the salsa. Bake for 45 to 55 minutes, or until the center is set. Cool and cut into wedges.

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[AZTEC PIE](#)

BY HEATHER FROM [GIRLICHEF](#)



Aztec Pie is similar to, yet so much different from, any Mexican lasagna recipe you've ever tried before. Crispy corn tortillas are layered between shredded pork (or your meat of choice), black beans, cheese, and sauce. Best of all, the enchilada sauce is customizable depending on your tastes. Slice and top with a dollop of sour cream before serving.

Serves: 6

Cooking Time: 25 minutes

Ingredients

- 12 corn tortillas, fried until crisp
- 1 cup cooked, shredded pork (or chicken or beef)
- 1 cup cooked black beans (or other variety)
- 1 (14 ½-ounce) can fire roasted, diced tomatoes
- 3 garlic cloves, peeled
- 1 small onion, peeled and quartered
- 3 chipotle chilies en adobo
- 1 ½ cup chicken stock/broth
- Salt, to taste
- 1 teaspoon ground cumin
- 6 ounce Queso Quesadilla, shredded (or Chihuahua, Oaxaca, Monterey Jack, or Mozzarella)

Instructions

1. Preheat oven to 350 degrees F.
2. Place the tomatoes and their juices in a blender. Roast the onion and garlic cloves under a broiler until charred in spots. Add to blender. Blend to a smooth puree. Pour into a medium-sized pot. Pour chicken stock or broth into the blender and swirl it around to get all of the juices off the sides. Pour into pot. Bring to a boil, then reduce heat and let simmer, about 10 minutes.
3. In a 9-inch cake pan, spread four of the fried tortillas. They will overlap. Scatter half of the shredded pork over the tortillas. Spread half of the black beans over the pork. Ladle 1/3 of the sauce evenly over everything. Scatter 1/3 of the cheese over that.
4. Repeat layer exactly as above.
5. Top with remaining four fried tortillas, remaining sauce, and remaining cheese.
6. Slide into oven and bake for 25 minutes or until golden and bubbly. Let sit for 5 to 10 minutes before slicing and serving.

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ENCHILADA CASSEROLE RECIPES

[TURKEY ENCHILADA CASSEROLE](#)

BY LAUREEN FROM [ART AND THE KITCHEN](#)



Turkey is not a common meat in recipes for Mexican food. This does not mean, however, that they don't go well together, as proved by Turkey Enchilada Casserole. This is a great recipe if you have leftover turkey lying around. It's a cinch to throw together and is packed with flavor. Top it all off with a layer of cheese and enjoy your mouthwatering Mexican meal!

Cooking Time: 50 minutes

Ingredients

- 2 cups cooked turkey meat
- 1 can cream of chicken soup
- 2 cups mozzarella or Cheddar cheese, shredded
- 1/4 cup chopped red onion
- 1/2 cup red, orange, and/or yellow peppers
- 1 can diced tomatoes
- 1 packet taco seasoning
- 1/2 cup milk
- 1/2 cup sour cream
- 2 cups tortilla chips
- 2 large tortillas

Instructions

1. Preheat oven to 350 degrees F.
2. Mix together turkey, chicken soup, 1 cup cheese, red onion, peppers, tomatoes, taco seasoning, milk, and sour cream.
3. Grease the bottom of a 9 x 9 inch baking dish and place 1 large tortilla on the bottom.
4. Layer with 1/2 of turkey mixture. Add 1 cup tortilla chips. Repeat layer. Top with the rest of the shredded cheese.
5. Cover with foil and bake for 40 minutes, then uncover and bake for an additional 10 minutes.

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CHEESY ENCHILADA CUPCAKES

BY KRISTA FROM [THE NOT SO DESPERATE CHEF WIFE](#)



Try these bite-sized Cheesy Enchilada Cupcakes for a delicious meal that you can eat with your fingers. Best of all, it's one of the easiest muffin tin recipes. Line a muffin tin with wonton wrappers and then layer the enchilada casserole ingredients into each hole. The wrapper will crisp slightly, contrasting with the gooey cheese. Top with your favorite enchilada toppings and dig in.

Serves: 12

Cooking Time: 20 minutes

Ingredients

- 12 wonton wrappers
- 1 pound ground beef, browned and drained
- Salt and pepper, to taste
- 1 bag of shredded cheese
- 1 (10-ounce) can enchilada sauce
- 1 cup plain yogurt (low-fat)
- 1 handful of cilantro, roughly chopped
- 1 bunch green onions, thinly sliced
- Juice of half a lime

Instructions

1. Preheat oven to 375 degrees F.
2. Brown the ground beef with salt and pepper. Make sure to drain any extra grease before using.
3. Spray a muffin pan with non-stick spray. Press 1 wonton wrapper to the bottom of each muffin tin.
4. Begin layering ingredients: 1 teaspoon cheese, 1 tablespoon ground beef, 2 teaspoons enchilada sauce, 2 teaspoons cheese, 1 ½ teaspoons ground beef, and 1 ½ teaspoons enchilada sauce. Top with shredded cheese (I used spoons for the beef and sauce, but just used my fingers for the cheese. So these are estimates on how much of each ingredient to use for each layer. The main goal is for the last layer to be enchilada sauce. Then top the sauce with cheese).
5. Bake in the oven for 18 to 20 minutes, or until the sides are brown.
6. Let sit for 5 minutes, and then run a knife around the edges. Use a knife or a fork to remove the cupcakes from the muffin tin.
7. Top with sour cream, salsa, cilantro, or any of your favorite toppings.

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[SLOW COOKER CORNBREAD CHICKEN ENCHILADAS](#)

BY SHAY FROM [MIX AND MATCH MAMA](#)



This Mexican enchilada casserole has got it all. Slow Cooker Cornbread Chicken Enchiladas have an enchilada base and a cornbread topping. The cornbread fills out nicely in the slow cooker and is a yummy addition to the chicken. Don't understand how this can come from a slow cooker? See the recipe to find out.

Cooking Time: 5 hours 30 minutes

Ingredients

- 4 chicken breasts, thawed
- 1 can chopped green chilies, divided
- ¾ cup salsa
- 1 (15-ounce can) black beans, rinsed and drained
- 1 cup frozen corn
- 1 (10-ounce) can enchilada sauce
- 1 (8-ounce) package corn muffin mix
- 2 large eggs, lightly beaten
- 1 ½ cups Monterey Jack Cheese, shredded
-

Instructions

1. Stir together chicken, half of the green chilies, salsa, beans, corn, and enchilada sauce in slow cooker. Cover and cook on low 4 hours.
2. After 4 hours, stir together remaining green chilies, muffin mix and eggs. Set aside. Remove lid from slow cooker and shred chicken right inside with two forks. Spoon cornbread batter evenly over mixture and return lid to slow cooker. Cook an additional 1 1/2 hours.
3. Remove lid one last time, sprinkle cheese over cornbread and return lid for 5 minutes or until cheese is melted.

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[TOMATILLO SPINACH ENCHILADA CASSEROLE](#)

BY SHAY FROM [MIX AND MATCH MAMA](#)



You may shy away from making enchiladas on a busy weeknight, but this enchilada casserole recipe proves that it can easily be done. Tomatillo Spinach Enchilada Casserole mixes shredded chicken, tomatillo salsa, and fresh baby spinach with other Mexican-inspired ingredients to make a delicious enchilada meal. If you prefer your food mild instead of hot, use Monterey Jack cheese instead of Pepper Jack.

Cooking Time: 30 minutes

Ingredients

- 1 pound cooked chicken breast, shredded
- 1 (3-ounce) package cream cheese, softened
- 3 garlic cloves, chopped
- 2 cans chopped green chilies
- 8 to 10 green onions, chopped and divided
- 3 cups fresh baby spinach
- 2 cups Tomatillo Salsa, divided
- 2 cups Pepper Jack cheese, shredded and divided
- 1 cup cilantro, chopped, divided (optional)
- 6 to 8 tortillas

Instructions

1. Preheat oven to 400 degrees F.
2. In a medium sized bowl, combine chicken, cream cheese, garlic, chilies, most of your onions (save a few for a garnish), spinach, 1 ½ cups salsa, 1 ½ cups of Pepper Jack and half of your cilantro with a spoon.
3. In an 8 x 8-inch casserole dish, spread ½ of your chicken mixture across the bottom. Top with a layer of tortillas. Repeat. Finish off by pouring remaining ½ cup of salsa over the top and topping with the rest of your cheese. Bake about 30 minutes or until bubbly and brown around the edges. Garnish with extra green onions and cilantro.

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TACO CASSEROLE RECIPES

BAKED CRUNCHY TACO CASSEROLE

BY HEATHER FROM [HEATHER LIKES FOOD](#)



Here's a new way to eat a taco. Line up all of your taco shells, stuff them with ground beef, sprinkle with cheese, and bake. When you pull out Baked Crunchy Taco Casserole from the oven, add your favorite toppings: lettuce, tomatoes, sour cream, etc. After one bite of this taco shell casserole, you'll fall in love with its crispiness and flavor. You'll want to eat all your tacos this way.

Cooking Time: 20 minutes

Ingredients

- 1 pound ground beef or turkey
- 1 (14 ½-ounce) can petite diced tomatoes, drained
- 1 packet taco seasoning
- 1 cup cheese, divided
- ¼ cup salsa verde
- 15 crunchy taco shells
- Shredded lettuce, tomatoes, cilantro, sour cream, guacamole, lime juice to top

Instructions

1. Preheat oven to 400 degrees F.
2. Brown and drain meat.
3. Stir tomatoes, seasoning, 1/2 cup cheese, and salsa into meat.
4. Arrange taco shells standing up in a 9 x 13 inch pan. Fill each shell with the meat mixture, dividing equally until all the meat is used.
5. Sprinkle remaining 1/2 cup of cheese over the tops of the filled tacos and bake for 15 to 20 minutes. Cheese will be melted and the meat hot.
6. Top with shredded lettuce, tomatoes, cilantro, sour cream, guacamole, and lime juice.

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TACO QUICHE

BY SHAY FROM [MIX AND MATCH MAMA](#)



People love tacos so much, they've been made into dips, pies, and casseroles. Well, here's another one: Taco Quiche. This recipe for quiche is a fun, Mexican dinner. Jalapenos and Pepper Jack cheese are on the ingredients list, but they become milder in the baking process. So, if you're not a fan of hot and spicy food, not to worry.

Cooking Time: 45 minutes

Ingredients

- 1 pound ground beef
- 1 packet taco seasoning
- 1 onion, chopped
- 2 jalapenos, chopped
- 4 eggs, beaten
- 1 1/2 cups milk
- 1 can chopped green chilies
- 2 cups Pepper Jack cheese, shredded
- Green onions to garnish
- 1 refrigerated pie crust, brought to room temperature

Instructions

1. Preheat oven to 350 degrees F.
2. Fit a pie plate with one sheet of your pie crust. Set aside.
3. Brown your ground beef over medium high heat. Once brown, sprinkle in your taco seasoning and add in your onions and jalapenos and brown another 5 to 6 minutes. Remove from heat and set aside.
4. In a medium bowl, combine eggs, milk, chilies, and cheese. Fold in ground beef mixture. Pour mixture into unbaked pie shell and bake about 45 minutes. Remove from oven and let stand 10 minutes before slicing into wedges.

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CHEESY DORITOS ENCHILADA CASSEROLE

BY KELLY FROM [THE FABULOUS FAIRY](#)



Forget about the Doritos Locos Tacos from Taco Bell; Cheesy Doritos Enchilada Casserole is the ultimate meal. This enchilada casserole recipe combines all of the flavors you love about enchiladas with cheesy Doritos. When in the oven, the tortillas crisp and become a delicious shell that surrounds ground beef and other enchilada ingredients. You may never be able to go back to a traditional enchilada casserole ever again.

Cooking Time: 20 minutes

Ingredients

- 1 ½ to 2 pounds ground beef
- 2 packets taco seasoning
- 2 cans enchilada sauce
- 1 can Hunt's Fire Roasted Garlic Diced Tomatoes
- 1 large zucchini, chopped
- 16 small tortilla shells
- 3 cups Cheddar cheese, shredded
- ½ bag Original Doritos Nacho Chips

Instructions

1. Preheat oven to 350 degrees F.
2. Brown ground beef and drain. Combine beef, 1 can of enchilada sauce, 2 packets of taco seasoning, tomatoes, and chopped zucchini in a large skillet and simmer for 10 minutes.
3. Use half a can of enchilada sauce to coat the bottom and sides of a large pie plate or casserole dish like you would grease a pan.
4. Overlap the tortilla shells in the dish to create a crust. Press firmly to the bottom and sides of the pan. Spoon in meat mixture until the dish is 2/3 full. Top with shredded cheese. Sprinkle with crushed chips, and drizzle with remaining enchilada sauce.
5. Bake in the oven for about 20 minutes or until the edges are crisp and bubbly.

MEXICAN CASSEROLE RECIPES WITH GROUND BEEF

BURRITO PIE

BY LARRY FROM [CULLY'S KITCHEN](#)



You may not be in Mexico right now, but you'll feel like it after having a bite of this Burrito Pie. Chili peppers, taco sauce, and onions add a Mexican feel. In a few simple steps, you'll have a perfect Mexican casserole on the table, ready to be devoured. It's even easy enough to make during the week.

Ingredients

- 2 pounds ground beef
- 1 onion, chopped
- 4 garlic cloves, minced
- 1 (2-ounce) can black olives, sliced
- 1 (4-ounce) can diced green chili peppers
- 1 (10-ounce) can diced tomatoes with green chilies
- 1 (16-ounce) jar taco sauce
- 2 (16-ounce) cans refried beans
- 12 (8-inch) flour tortillas
- 9 ounces Colby cheese, shredded

Instructions

1. Preheat oven to 350 degrees F.
2. In a large skillet over medium heat, sauté ground beef for 5 minutes. Add the onion and garlic, and sauté for 5 more minutes. Drain any excess fat.
3. Mix in the olives, green chili peppers, tomatoes with green chili peppers, taco sauce, and refried beans. Stir mixture thoroughly, reduce heat to low, and let simmer for 15 to 20 minutes.
4. Spread a thin layer of the meat mixture in the bottom of a 4-quart casserole dish. Cover with a layer of tortillas, followed by more meat mixture, then a layer of cheese. Repeat tortilla, meat, cheese pattern until all the tortillas are used, topping off with a layer of meat mixture and cheese.
5. Bake for 20 to 30 minutes or until cheese is slightly brown and bubbly.

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CORNBREAD TAMALE PIE

BY REENI FROM [CINNAMON SPICE AND EVERYTHING NICE](#)



Cornbread Tamale Pie is a Mexican twist on a chili and cornbread combination. This tamale pie casserole recipe combines ground beef, corn, tomatoes, and jalapeños to create a spicy and savory filling. The cornbread casing, on the other hand, is creamy and moist. This is a great recipe to share with the rest of your family.

Ingredients

- 1 ¼ pounds ground beef
- Sea or kosher salt and ground black pepper
- 2 to 3 tablespoons olive oil
- 1 large onion, finely chopped
- 2 jalapeño chilies, minced
- 4 cloves garlic, minced
- 1 (14-ounce) can petite diced tomatoes
- 1 cup canned crushed tomatoes
- 2 cups corn kernels (if frozen, thawed)
- 1 tablespoon chili powder
- ½ teaspoon ground cumin
- 1 teaspoon dried oregano, crushed between fingers

For the Creamy Cornmeal Crust

- 2 ¼ cups coarse cornmeal
- 1 ½ teaspoon sea or kosher salt
- ¾ cup milk
- ⅔ cup sour cream
- 1 egg, beaten
- 1 ½ cups extra sharp cheddar, shredded
- 1 small can diced green chilies or 1/3 cup scallions, diced
- ⅛ teaspoon black pepper

20 Casserole Recipes for Mexican Food Lovers

Instructions

1. In a large skillet over medium heat, brown the beef (season lightly with salt and pepper). Remove the beef from the pan and drain off the grease. Add a few tablespoons oil and over medium-low heat cook onion and jalapenos until tender (season lightly with salt and pepper). Add garlic and cook until fragrant. Add ground beef back in along with diced and crushed tomatoes, corn, chili powder, cumin, oregano, 1 teaspoon of sea salt and $\frac{1}{8}$ teaspoon black pepper. Cook over medium-low heat 5 to 6 minutes. Taste and season again with salt and pepper if needed.
2. Preheat oven to 400 degrees F. Bring 5 cups water and 1 $\frac{1}{2}$ teaspoons sea salt to a bowl in a medium, heavy-bottomed saucepan and slowly add cornmeal while continuously whisking. Once cornmeal is incorporated remove from heat and cool to lukewarm. Mix in milk, sour cream, beaten egg, 1 cup of the cheese, green chilies or scallions and $\frac{1}{8}$ teaspoon black pepper. Mixture will be thick.
3. Grease an 8 x 8-inch casserole dish and spread a thin layer of cornmeal over bottom and up the sides. Add meat mixture and spread evenly, cover with remaining cornmeal, spread evenly and scatter remaining $\frac{1}{2}$ cup cheese over top. Place on a baking sheet and bake 30 to 35 minutes until bubbly and light golden on top. Remove and allow to sit 5 minutes before serving with a dollop of sour cream and/or guacamole over top.

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JOHN WAYNE CASSEROLE

BY AMY FROM [SING FOR YOUR SUPPER](#)



Here's a Mexican casserole recipe that every cowboy will love, including the Duke himself. John Wayne Casserole is filled with the likes of ground beef, beans, cream of chicken soup, salsa, and cheese. It's perfect for a family dinner, potluck, or game day. So, get out your casserole dish, preheat the oven, and go to town.

Cooking Time: 30 minutes

Ingredients

- 1 pound lean ground beef
- 1 can ranch-style beans
- 1 bag tortilla chips, crushed
- 1 can Rotel tomatoes
- 1 small onion, chopped
- 2 cups Cheddar cheese, shredded, divided
- 1 package taco seasoning
- 1 can cream of chicken soup
- ½ cup water

Instructions

1. Preheat oven to 325 degrees F.
2. In a large skillet, brown meat and drain off fat. Stir in beans, tomatoes, onion, taco seasoning, soup and water. Simmer over medium-low heat until everything is well combined and heated through.
3. Grease a 9 × 13 inch casserole dish. Put down a layer of crushed tortilla chips, followed by a layer of the meat/bean mixture, then half of the Cheddar cheese. Repeat layers. Cover with foil and bake for 20 to 30 minutes, or until bubbly.
4. Let sit for 5 to 10 minutes before serving. Top with sour cream and salsa if desired.

MEXICAN RICE CASSEROLE CON QUESO

BY PAM FROM [THE LOVE OF COOKING](#)



Mexican Rice Casserole con Queso takes everything you love about Mexican food and throws it into a single casserole dish. This Mexican recipe is full of tasty vegetables such as juicy tomatoes and savory black beans. The rice absorbs all of the different spices and flavors of the casserole, making the dish evenly seasoned. The generous cheese topping, however, will definitely be your favorite part because it's so rich and gooey.

Ingredients

- 1 ½ cups white rice, cooked
- 1 teaspoon olive oil
- 1 pound lean ground beef
- ½ sweet yellow onion, diced
- 3 cloves garlic, minced
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 1 teaspoon dried cumin
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- ½ to 1 teaspoon crushed red pepper flakes
- Sea salt and fresh cracked pepper, to taste
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (15-ounce) can tomato sauce
- 3 to 4 tablespoon fresh cilantro, chopped (divided)
- 1 to 2 cups Cheddar cheese, shredded
- 3 to 4 tomatoes, thickly sliced

Instructions

1. Preheat the oven to 350 degrees F. Prepare rice per instructions. While the rice is cooking heat the olive oil in a large skillet over medium heat. Once the skillet is hot, add the ground beef, making sure to break it up into crumbles. Cook the beef for 3 to 4 minutes, then add the diced onion and all of the seasonings. Stir until well combined and cook for an additional 10 minutes or until the beef is cooked through and the onion is tender. Add the minced garlic and cook, stirring constantly for an additional 60 seconds. Add the cooked rice, drained and rinsed black beans, tomato sauce and a bit of cilantro (reserving some for garnishing) to the beef and onion mixture. Mix the ingredients thoroughly, taste and re-season if needed.

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2. Coat a large baking dish with cooking spray and pour the rice mixture into the dish, spreading it evenly. Place the tomato slices on top of the rice mixture, then top with Cheddar cheese.
3. Spray a piece of tin foil with cooking spray (so the cheese won't stick) and cover the baking dish. Bake for 20 minutes then remove the tin foil. Bake for an additional 5 to 7 minutes or until the cheese is melted and golden brown. Remove from the oven and let sit for 5 minutes before slicing. Top with a dollop of sour cream and the remaining chopped cilantro.

[MEXICAN BISCUIT CASSEROLE](#)

BY SHAY FROM [MIX AND MATCH MAMA](#)



Here's a ground beef casserole that's just begging to be made. Mexican Biscuit Casserole is composed of ground beef, chili beans, and corn. That's not all, though. Canned biscuits are placed on top of the mixture and are baked until golden-brown. This is a one-skillet meal that's sure to please. If you'd like to add variety, use ground turkey or chicken in place of the ground beef.

Ingredients

- 1 pound ground beef, turkey, or chicken
- 1 package taco seasoning
- 1 can chili beans
- 1 cup frozen corn
- 1 can refrigerated canned biscuits
- 2 cups Cheddar cheese, divided

Instructions

1. Preheat oven to 400 degrees F.
2. In an oven-safe skillet (or a regular skillet and you can transfer the casserole into a baking dish at the end), brown ground beef in a little bit of Extra Virgin Olive Oil over medium-high heat. Once brown, stir in taco seasoning, beans, corn, and 1 1/2 cups of cheese.
3. At this point, if your skillet isn't oven-safe, transfer the casserole into an 8 x 8 inch baking dish. Top casserole with biscuits and then top each biscuit with a little more cheese. Bake uncovered 25 to 30 minutes or until casserole is bubbly and biscuits brown.

MEXICAN CHICKEN CASSEROLE RECIPES

[TORTILLA CHIP CASSEROLE](#)

BY MAEGHAN FROM [THE WAY TO HIS HEART](#)



Forget making chicken tacos for dinner; make a casserole instead. Tortilla Chip Casserole is one of those easy Mexican casseroles that's easy to make and will be loved by the whole family. Chicken, black beans, enchilada sauce, and Monterey Jack are cheese just some of what you'll bite into. You could even make two pans and freeze one so it can be even more easily accessible in the future.

Ingredients

- 1 tablespoon canola oil
- ½ cup onion, chopped
- 1 tablespoon garlic, minced
- 2 tablespoon all-purpose flour
- 1 cup 2% reduced-fat milk
- ½ cup unsalted chicken stock
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 ounce cream cheese
- 1 cup canned black beans, rinsed and drained
- 3 cups cooked chicken breast, chopped
- 4 ounce baked tortilla chips, crushed
- 1 roasted red bell pepper, chopped
- 8 ounces lower-sodium green chile enchilada sauce
- 2 ½ ounces shredded Cheddar-Monterey Jack cheese blend (about ⅔ cup)
- 2 tablespoon green onions, chopped

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Instructions

1. Preheat oven to 350 degrees F.
2. Heat oil in saucepan over medium heat. Add onion and cook for 6 minutes. Add the garlic and flour and cook for another 2 minutes. Gradually add the milk and stock, stirring constantly, bringing to a boil. Remove from heat and stir in the cumin, coriander, salt, pepper, and cream cheese.
3. Spread 1/2 cup milk mixture over bottom of a broiler-safe 11 x 7 inch baking dish. Layer beans, 1 1/2 cups chicken, and 2 ounces of tortilla chips. Top with 1/2 cup milk mixture. Layer 1 1/2 cups chicken, bell pepper, and 2 ounces of chips. Top with 1 cup milk mixture and enchilada sauce. Sprinkle with shredded cheese. Bake for 30 minutes. Sprinkle with green onions.

CHICKEN TAMALES CASSEROLE

BY JULIE FROM [MENU MUSINGS OF A MODERN AMERICAN MOM](#)



Tamales are great, but after working all day, it's nice to have a simpler dinner to put on the table. That's where this easy tamale casserole recipe comes in. Chicken Tamale Casserole has a yummy cornbread crust as its base. Then, corn, cheese, chicken, black beans, and tomatoes are piled on top and voila, your tamale dinner is ready!

Ingredients

- 1 box of your favorite cornbread mix
- 1/3 cup milk
- 1 large egg
- 1/2 (15-ounce) can cream-style corn
- 2 ounce can, chopped green chilies
- 1 cup Monterrey jack/Cheddar cheese, shredded
- 2 to 3 cups cooked chicken, shredded
- 1 1/2 cups red enchilada sauce, divided
- 1 packet taco seasoning
- 3/4 (15-ounce) can drained and rinsed black beans
- 1 (10-ounce) can corn niblets
- 2 cups mozzarella cheese, shredded
- Crumbled tortilla chips (enough to cover top of casserole)

Instructions

1. Preheat the oven to 400 degrees F. Prepare a box of your favorite cornbread mix. I like Jiffy, but use whatever you are comfortable with. If that means you like to make it from scratch, do so. But if you are making it from a box, make it according to the directions with the milk and egg called for. Add in the yellow cheese blend, cream-style corn, cumin, and green chilies. Add about a tablespoon of vegetable oil to your iron skillet and let it get really hot. Pour in the cornbread batter. The hot oil will help it form a crispy crust on the bottom and sides. Then pop the skillet into the oven for about 25 minutes.
2. While cornbread is baking, combine shredded, cooked chicken with a cup of red enchilada sauce and the taco seasoning. This may seem really salty, but we are balancing out the sweetness from the cornbread.
3. Remove cornbread from the oven and add all the toppings: rinsed black beans, corn niblets, chicken and sauce, crumbled tortilla chips, then LOTS of mozzarella cheese. Drizzle about another 1/2 cup of enchilada sauce over the top, then put it back into the oven for 15 minutes.

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4. Garnish with chopped cilantro, and a little salad of chopped tomatoes, avocado, lime juice, salt and pepper, and some purple onion. Serve hot with a big dollop of sour cream.

[DORITO CHICKEN CASSEROLE](#)

BY BOBBY FROM [BLOGCHEF](#)



Mexican chicken casserole is taken to the next level with the addition of Doritos chips. Dorito Chicken Casserole has a Mexican feel due to the taco seasoning, sour cream, and Mexican cheese. The chicken is mixed with the previous ingredients and layered between the chips. After baking, you can add lettuce and tomatoes on top.

Serves: 4

Cooking Time: 30 minutes

Ingredients

- 2 cups cooked chicken, shredded
- 2 cups Mexican cheese blend, shredded, divided
- 1 (10-ounce) can cream of chicken soup
- ½ cup milk
- ½ cup sour cream
- 1 can Rotel tomatoes, drained
- ½ packet taco seasoning
- 1 large bag Doritos
- Shredded lettuce (optional)
- Diced tomato (optional)

Instructions

1. Preheat the oven to 350 degrees F. In a large bowl, mix together shredded chicken, 1 cup of cheese, cream of chicken soup, milk, sour cream, Rotel tomatoes, and taco seasoning. Mix well.
2. Grease a 2-quart casserole dish, and add a layer of crushed Doritos across the bottom. Top with a layer of the chicken mixture. Add another layer of crushed Doritos, and then add another layer of the chicken mixture. Top with remaining cheese. You can add more crushed Doritos on top as well if you wish.
3. Cover and place into the oven and bake for 25 to 30 minutes until bubbling hot. Remove from the oven and top with lettuce and tomato if you choose.

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[CRUNCHY FIESTA CHICKEN CASSEROLE](#)

BY SHAY FROM [MIX AND MATCH MAMA](#)



What's for dinner tonight? How about a Mexican chicken casserole? Making this Crunchy Fiesta Chicken Casserole is a breeze and it tastes delicious. It consists of tortilla chips, shredded chicken, green chilies, salsa, and a few other Mexican-inspired ingredients. You would assume something this tasty would require more work!

Cooking Time: 20 minutes

Ingredients

- 1 pound of cooked chicken, shredded
- 1 can cream of chicken soup
- 1/2 cup sour cream
- 1/2 cup salsa
- 1 can chopped green chilies
- 2 cups Pepper Jack (or Monterey for less spicy) cheese, shredded and divided
- 2 cups tortilla chips, slightly crushed

Instructions

1. Preheat oven to 425 degrees F.
2. In a mixing bowl, combine first 5 ingredients plus 1 cup of cheese. Pour chicken mixture into a lightly greased 8 x 8 inch casserole dish. Top with remaining one cup of cheese and crushed tortilla chips. Bake uncovered about 20 minutes or until chips start to brown and casserole bubble.
3. Serve with extra sour cream, salsa and/or green onions.

CHEESY MEXICAN CHICKEN CASSEROLE

BY NICOLE FROM [PREVENTION RD](#)



This Cheesy Mexican Chicken Casserole incorporates three kinds of cheese and green chilies. It's not only colorful, but packed with flavor! It's made with healthier ingredients, so you won't have to feel guilty when you grab a second helping!

Serves: 8

Cooking Time: 10 minutes

Ingredients

- 1 cup fat-free, less-sodium chicken broth
- 2 (4 1/2 ounce) cans green chilies, chopped and divided
- 1 3/4 pounds skinned, boned chicken breasts
- 2 teaspoons olive oil
- 1 cup chopped onion
- 1 cup evaporated skim milk
- 1 cup (4 ounces) reduced-fat Monterey Jack cheese, shredded
- 1/4 cup (2 ounces) tub-style light cream cheese
- 1 (10-ounce) can enchilada sauce
- 12 (6-inch) corn tortillas
- 1/2 cup (2 ounces) reduced-fat extra-sharp Cheddar cheese,
- 6 tortilla chips, crushed

Instructions

1. Combine broth and 1 can of chilies in a large skillet; bring to a boil. Add chicken; reduce heat, and simmer 15 minutes or until chicken is done, turning chicken once. Remove chicken from cooking liquid, reserving cooking liquid; cool chicken. Shred meat with two forks, and set aside.
2. Preheat oven to 350 degrees F.
3. Heat oil in a large nonstick skillet over medium-high heat. Add 1 can of chilies and onion; sauté 3 minutes or until soft. Add reserved cooking liquid, milk, Monterey Jack, cream cheese, and enchilada sauce; stir well. Stir in shredded chicken; cook 2 minutes. Remove from heat.
4. Place 4 tortillas in the bottom of a 2-quart casserole coated with cooking spray. Spoon 2 cups chicken mixture over tortillas. Repeat layers twice, ending with chicken mixture. Sprinkle with Cheddar cheese and chips. Bake for 30 minutes or until thoroughly heated. Let stand 10 minutes before serving.

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THANK YOU

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