

Ground Beef Doritos Casserole

By: Judith Hines for AllFreeCasseroleRecipes.com

Everyone needs a cheesy ground beef casserole in their life. If you don't have one yet, Ground Beef Doritos Casserole is a great one to get started with. The Doritos make it fun and the rest make it comfort food. One plate of this cheesy casserole recipe has the power to turn a frown upside down. What's more, it's incredibly easy to make, so say good-bye to stress at the kitchen door. Because this ground beef casserole is so easy to make, it is sure to become one of your favorite go-to weeknight meals.



Ingredients

- 1 pound ground beef
- ½ cup diced onion
- 2 tablespoons taco seasoning
- 1 (10-ounce) can cheese soup
- 1 (10-ounce) can tomatoes with green chilies
- 1 (10-1/2 ounce) bag Doritos chips, Nacho Cheese flavor
- 3 cups Mexican blend shredded cheese
- sour cream and salsa for serving

Instructions

- 1. Preheat the oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with vegetable spray.
- 2. In a large, deep, non-stick skillet, brown the meat with the onion and taco seasoning until the meat is no longer pink, about 5 minutes, breaking up the meat with the back of a spoon. Add the soup and tomatoes to the pan and stir until blended.
- 3. Use your hands to crush the chips slightly. Place about 1/3 of the crushed chips into the bottom of the pan, and then spoon half of the meat mixture over the chips. Top with 1 cup of the cheese, spreading evenly in the dish.
- 4. Layer another 1/3 of the chips, the rest of the meat, and another cup of the cheese.
- 5. Top with a final layer of the chips and top with the final cup of cheese.
- 6. Bake for 25 minutes. Serve with sour cream and salsa on the side for topping each serving.



John Wayne Tater Tot Casserole

By: Emily Ramirez for AllFreeCasseroleRecipes.com

John Wayne loved anything with cheese and a little bit of zest. This John Wayne Tater Tot Casserole is loaded with zesty flavor and cheesy comfort, just like the famous actor would've liked. It's simple to put together with its small ingredient list, which makes it great for a weeknight meal. Tater tots, chili, diced tomatoes and chilies, corn, cheese, and sour cream are all it takes to create a meal fit for the Duke himself! Based off of the famous John Wayne casserole, which includes green chilies and Monterey Jack cheese, this variation on the classic recipe will be loved by the whole family.



Ingredients

- 2 cans chili (drain, if needed)
- 4 tablespoons sour cream
- 1 can whole kernel corn, drained
- 1 can diced tomatoes and chilies, drained
- 2 cups shredded Cheddar and Monterey Jack cheese blend, divided
- 1 (30-ounce) bag Ore-Ida Crispy Crowns

Instructions

- 1. Let tater tots defrost at room temperature for approximately one hour. When defrosted, preheat oven to 350 degrees F.
- 2. In a large bowl, combine chili with sour cream. Mix in corn and drained tomatoes and chilies. Gently fold in one cup cheese. Set aside.
- 3. Spray a 9 x 13 inch baking dish with nonstick spray. Layer half of the tater tots on the bottom of the baking dish.
- 4. Pour chili mixture on top of the tater tots. Layer the other half of the tater tots on top of the chili.
- 5. Sprinkle with the remaining one cup of cheese and cover with foil.
- 6. Bake, covered, for 30 minutes. Remove foil and bake another 10 to 15 minutes or until heated through.



Wicked Beef

By: Emily Ramirez for AllFreeCasseroleRecipes.com

Wicked Beef is a wickedly good ground beef casserole that's perfect for a weeknight dinner. This zesty beef and noodle bake gets a kick from diced tomatoes, chilies, and red pepper flakes. With creamy Alfredo sauce as a base, this is so indulgent that you'll start to feel a little wicked yourself. While it may be hard to resist going back for that second helping, it's not hard to make! Serve this with breadsticks and a salad for a complete meal.



Ingredients

- 1 bag egg noodles
- 1 ½ pounds ground beef
- ½ teaspoon salt
- ½ teaspoon garlic powder
- 1 jar Alfredo sauce
- ½ can diced tomatoes and chilies (use more, if desired)
- pinch of red pepper flakes

Instructions

- 1. Preheat oven to 350 degrees F. Prepare pasta according to package directions.
- 2. While pasta is cooking, heat a skillet to medium-high heat. Brown ground beef. Add salt and garlic powder. Drain and set aside.
- 3. Drain pasta and place in bottom of 9 x 13 inch baking dish or Dutch oven. Layer ground beef on top of pasta.
- 4. Empty contents of Alfredo sauce into a mixing bowl. Fold in diced tomatoes and chilies.
- 5. Pour sauce mixture into baking dish and gently mix together until pasta and beef are thoroughly coated with sauce. Stir in red pepper flakes to taste.
- 6. Bake, covered, for 30 minutes.