

Quesadilla Casserole

Prep time: 15 minutes

Cook time: 25 minutes

Makes 8 servings

Ingredients:

1 lb ground beef

½ c. chopped onion

1/8 c. chopped green/red/yellow peppers

2 cans (15oz) tomato sauce

1 can (15oz) black beans, drained and rinsed

2 tsp. chili powder

1 tsp ground cumin

1 tsp minced garlic

½ tsp oregano leaves

½ tsp crushed red pepper (optional)

OR instead of spices use:

1 Tbl. + 1 tsp Homemade Taco Seasoning ([Click Here for my recipe](#))

4 flour tortillas

4 c. shredded cheddar cheese

Dried cilantro (optional)

Directions:

1. Preheat oven to 350°. Grease 13x9" baking dish or 2 qt baking dish.
2. Brown beef, peppers, and onion in large skillet on medium-high heat; drain. Add tomato sauce and beans. Stir well. Add in spices (or seasoning) and combine. Bring to boil. Turn heat down and let simmer for 5 minutes.
3. Put ½ cup of the meat mixture in the bottom of your baking dish. Put 2-3 tortillas on top, overlapping if necessary. Add half of the remaining meat mixture on top and spread out evenly. Top with ½ the cheese. Repeat starting with tortillas, then the rest of the meat mixture and top with remainder of cheese. Top the cheese with a sprinkle of cilantro.
4. Put in preheated 350° oven and bake for 15 minutes or until melted and bubbly. Remove from oven and let sit for 5 minutes. Serve hot!

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*You could add a can of corn and/or green chilis when you add the beans for more kick and flavor!