

Recipe for Shredded Beef Nachos Casserole

Print recipe

Makes 12 servings

For the beef:

2 1/2 lbs chuck beef roast
1 (2.5 oz) packet Orrington Farms Slow Cookers Southwest Style Chicken Mix
1 cup water

For the casserole:

1 (15 oz) bag tortilla chips
1 (14.5 oz) can black or pinto beans
1 1/4 cups picante sauce (mild, medium or hot)
2 tsp lime juice
1 1/2 cups corn (I used frozen corn but you can also use drained canned corn)

For the cheese sauce:

2 Tbsp butter
2 Tbsp all purpose flour
1/4 tsp salt
1/8 tsp black pepper
1 cup milk
1 cup pepper jack cheese (you could totally use sharp cheddar if you prefer)

Optional Toppings:

Sliced avocados
Olives
Sliced pickled jalapenos

1. Make the beef. You can do this a day before if you'd like. Place beef in a slow cooker. In a small bowl whisk together the water and the seasoning mix. Pour over the beef. Cover the slow cooker and cook on LOW for 8-12 hours (depends on each slow cooker). The meat should be very tender and easy to shred. If it's not, it needs to cook longer. Shred the meat and stir it back in with all the juices in the slow cooker. You can use this meat for these nachos or plenty of other recipes! Think salads, enchiladas, burritos, tacos, etc.
2. Prepare the casserole. Get out 2 9x13 inch pans. Divide the chips between the two pans. Spread the chips out evenly. Drain the can of beans and dump the beans into a large bowl. Add the picante sauce, lime juice and corn into the bowl. Stir to combine. Divide the meat that you made previously over the top of the nachos and then scoop the bean mixture over the top of the meat.
3. Bake the casseroles at 375° F for about 15-20 minutes or until the bean mixture is heated through. While the casserole is baking prepare a cheese sauce. Melt the butter in a small saucepan over medium heat. Blend in the flour, salt and pepper. When the mixture is bubbly, quickly add in the milk. Cook, stirring constantly, until the mixture thickens and bubbles. Remove from heat and add the cheese, stirring until smooth.
4. When the casseroles are baked, drizzle the cheese sauce over the top evenly.
5. Top with desired additional toppings.
6. Serve immediately and enjoy!