

Tex-Mex Chalupa Casserole

From the Kitchen of [Deep South Dish](#)

Ingredients

- 3 cups cooked and shredded pork, chicken or beef
- 1 cup pinto beans, drained, rinsed and partially mashed
- 1/4 teaspoon salt
- 1/4 teaspoon freshly cracked black pepper
- 3 teaspoons chili powder
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- 8 corn tortillas
- 1/2 cup taco sauce
- 2 cups shredded cheese
- 1/2 cup shredded lettuce
- 1/4 cup chopped onion
- 1/8 cup chopped tomatoes

Instructions

1. Preheat oven to 375 degrees F.
2. Butter an 8 or 9-inch square dish; set aside. Double ingredients for a 9 x 13-inch dish.
3. Mix the shredded meat with the beans and seasonings; taste and adjust as needed.
4. Layer half each of the tortillas, seasoned meat, taco sauce and shredded cheese in prepared dish; repeat layers.
5. Cover and bake for 30 minutes, uncover and bake 5 minutes longer.
6. Let rest for 10 minutes, then garnish with lettuce, tomatoes and onion.
7. Slice into squares and serve with additional taco sauce at the table.

Notes

Double for a 9 x 13 inch casserole. I used shredded pork from my [Slow Cooker Pork and Beans](#) recipe, which included beans. Use leftover beef pot roast, pork roast, a rotisserie chicken, freshly poached chicken, unsauced pulled pork, or my [Mexican shredded beef](#) keeping in mind any seasonings already incorporated from whatever meat you are using. Give it a taste first, then begin adding in the additional Tex-Mex seasonings to taste. I add a few dashes of Cajun seasoning also. May substitute a packet of taco seasoning, but omit the salt, chili powder, paprika, cumin and garlic powder, adjusting for any after tasting. May also use cooked and drained ground beef.

To soften tortillas, pour a little chicken broth into a pie plate and dip them as you place them into the casserole dish.

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