

Ground Beef Tortilla Enchilada Casserole

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

To Print, select "FILE" above & PRINT

1/2 tablespoon of butter
1 cup of chopped sweet or yellow onion
1 pound of ground beef
1 tablespoon of minced garlic
1 (10 ounce) can cream of chicken soup
1 (10 ounce) can cream of mushroom soup
1 (7 ounce) can chopped green chilies
1 (10 ounce) can of enchilada sauce
1 cup of milk
8 cups of roughly crushed tortilla chips, flavored or plain
3 cups of shredded cheddar cheese

Preheat the oven to 350 degrees F. Butter a 9 x 13 inch baking dish; set aside. Melt the butter in a large skillet; add onion and cook until softened. Add ground beef and cook until browned; drain off any excess grease. Add garlic; cook and stir for 3 minutes. Add the soups, undrained green chilies, enchilada sauce and milk. Mix well and heat until bubbly. Taste and check for seasonings as needed

Layer half of the crushed chips in the bottom of the prepared baking dish, half of the sauce (about 3 cups) and half of the cheese; repeat layers. Cover and bake at 350 for 40 minutes, remove, uncover and let casserole rest for 5 minutes.

Source: <http://deepsouthdish.com> Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, please do not copy and paste to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.

Cook's Notes: I like the flavors of this casserole with plain tortilla chips, but feel free to use seasoned ones (Nacho Cheese, Ranch, etc.) I use a total of 8 cups, mostly bottom of the bag plain tortilla chips I had saved up, roughly crushed. Unless you're using reduced sodium soups and chips you likely won't need any salt. Substitute cooked chicken if you prefer.

Check These Recipes Out Too Y'all!

[King Ranch Casserole](#)

[Authentic Mexican Shredded Beef Tacos](#)

[Sour Cream Chicken Enchiladas](#)