

Mexican Casserole - Aunt Ann

Ingredients

- 1 1/2 lb hamburger meat
- 1 onion, chopped
- 1 can green chilies, (4oz)
- 1 can cream of mushroom soup
- 1 can rotel tomatoes with chilies
- 12 Corn meal tortillas (cut in small sizes)
- 1/2 tsp garlic
- 1 tsp salt
- 1 tsp black pepper
- 2 cups Colby Jack cheese, grated
- 1 cup Velveeta cheese, grated

Instructions

Brown hamburger meat with salt, pepper, garlic and 2 tablespoons of the chopped onion. Set aside.

In a saucepan, heat soups, Rotel, and Velveeta until all are smoothly combined. Spray a 9 x 13 Pyrex pan with Pam. Line with tortilla pieces. Layer all other ingredients starting with hamburger mixture, soup mixture, both grated cheese.

Layer until all ingredients are used. Bake in a preheated 350° oven for 25 - 45 minutes or until it begins to bubble.

Note: Save enough grated cheese to sprinkle on top.

Notes

Just one of Aunt Ann's specialties!

Summary

Yield: 0

Source: Aunt Ann

Prep Time: 20 minutes

Category: Casseroles

Cuisine: Mexican

Tags: Rotel tomatoes, hamburger, Mexican, CASSEROLE, Aunt Ann