

Taco Bake

An easy as can be weeknight meal sure to please the whole family and use up some every day pantry and fridge items.

 **Course** Main

 **Prep Time** 10 minutes

 **Cook Time** 35 minutes

 **Total Time** 45 minutes

 **Servings** 8

Ingredients

- 2 lb beef
- 2 taco seasoning packets
- 2 ½ cups crushed tortilla chips
- 8 oz cream cheese, room temperature
- 1 can Ro-Tel
- 2 cups cheese, divided (I like the Mexican blend)
- 1 bag shredded lettuce
- 1 large tomato
- 4 green onions

Directions

1. Preheat oven to 350 and lightly spray a 9x13 baking dish with cooking spray.
2. Over medium heat, cook the beef until completely browned. While the meat is browning, crush the chips and cover the bottom of the 9x13 pan with them. Once meat is cooked through, follow the instructions on the seasoning packet to create taco meat.
3. Once the meat is done, spoon it over the tortilla chips in the pan and use the back of the spoon to disperse it evenly over the chips.
4. Using an electric hand mixer, beat the cream cheese until smooth. Add the can of Ro-Tel, juices and all, and mix until combined. Spoon over the taco meat and use the back of the spoon to smooth it evenly over the meat. Pour 1 ½ cup of the cheese over the cream cheese mixture, being sure to do so in an even layer.
5. Place the 9x13 in the preheated oven and bake 30-35 minutes or until the cheese is bubbly and starting to brown.
6. While the pan is in the oven, dice up the tomato and green onions and set aside. If there are other toppings you like on tacos, feel free to add them.
7. Once the cheese is bubbly and brown, take the dish out of the oven and allow it to cool for 5 minutes. Then top it with the shredded lettuce followed by the tomatoes and onions (and any other toppings you choose to add). Lastly, sprinkle the remaining ½ cup of cheese over the top.
8. Serve immediately as is or with a dollop of sour cream, salsa, or guacamole. Enjoy!