

Taste of Home



Beef 'n' Bean Torta

★★★★☆

This zesty dish is a favorite of mine because it has a wonderful Southwestern taste and is easy to prepare. I serve it on nights when we have only a few minutes to eat before running off to meetings or sports events. —Joan Hallford, North Richland Hills, Texas

TOTAL TIME: Prep: 30 min. Cook: 4 hours

YIELD: 4 servings.

Ingredients

1 pound ground beef

1 small onion, chopped

1 can (15 ounces) pinto or black beans, rinsed and drained

1 can (10 ounces) diced tomatoes and green chiles, undrained

1 can (2-1/4 ounces) sliced ripe olives, drained

1-1/2 teaspoons chili powder

1/2 teaspoon salt

1/8 teaspoon pepper

3 drops hot pepper sauce

4 flour tortillas (8 inches)

1 cup shredded cheddar cheese

Minced fresh cilantro, salsa, sour cream, shredded lettuce and chopped tomatoes, optional

Directions

1. Cut four 20x3-in. strips of heavy-duty foil; crisscross so they resemble spokes of a wheel. Place strips on the bottom and up the sides of a 5-qt. slow cooker. Coat strips with cooking spray.

2. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, tomatoes, olives, chili powder, salt, pepper and hot pepper sauce. Spoon about 1-2/3 cups into prepared slow cooker; top with one tortilla and 1/4 cup cheese. Repeat layers three times.



3. Cover and cook on low for 4-5 hours or until heated through. Using foil strips as handles, remove the tortilla stack to a platter. If desired, sprinkle with cilantro and serve with salsa, sour cream, lettuce and tomatoes.

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