

Taste of Home



Pan Burritos

★★★★☆

Our family loves Mexican food, so this flavorful, satisfying casserole is a favorite. It's nice to be able to get the taste of burritos and cut any serving size you want. —Joyce Kent, Grand Rapids, Michigan

TOTAL TIME: Prep: 35 min. Bake: 35 min. + standing

YIELD: 10 servings.

Ingredients

2 packages (1-1/2 ounces each) enchilada sauce mix

3 cups water

1 can (12 ounces) tomato paste

1 garlic clove, minced

1/4 teaspoon pepper

Salt to taste

2 pounds ground beef

9 large flour tortillas (9 inch)

4 cups shredded cheddar cheese or Mexican cheese blend

1 can (16 ounces) refried beans, warmed

Optional: Taco sauce, sour cream, chili peppers, chopped onion *and/or* guacamole

Directions

1. In a saucepan, combine the first 6 ingredients; simmer for 15-20 minutes.

2. In a skillet, brown and crumble the beef. Drain; stir in one third of the sauce. Spread another third on the bottom of a greased 13x9-in. baking pan or dish.

3. Place 3 tortillas over sauce, tearing to fit bottom of pan. Spoon half of the meat mixture over tortillas; sprinkle with 1-1/2 cups cheese. Add 3 more tortillas. Spread refried beans over tortillas; top with remaining meat. Sprinkle with 1-1/2 cups of cheese. Layer remaining tortillas; top with the remaining sauce. Sprinkle with remaining cheese.



4. Bake, uncovered, at 350° for 35-40 minutes. Let stand 10 minutes before cutting. Serve with optional ingredients as desired.

© 2020 RDA Enthusiast Brands, LLC

