

## Easy Taco Bake

### WHAT YOU'LL NEED:

- ground beef
- taco seasoning
- water as called for on back of seasoning packet
- flour tortillas (8-inch size)
- mild salsa con queso
- shredded Mexican cheese blend
- Optional: sour cream and tomatoes (diced)



### Instructions

1. Brown and crumble ground beef. Drain excess grease.
2. Stir in taco seasoning and water (following directions on back of seasoning packet.) Once the taco meat is ready, turn off heat and add in 1/2 cup salsa con queso. Give it a good stir, until thoroughly combined.
3. Preheat oven to 350F degrees. Spray an 8-inch round baking pan with nonstick cooking spray. Layer the bottom of the pan with a flour tortilla.
4. I like to use a springform pan just to make it a bit easier to get out after it is finished baking. But this taco bake is pretty easy to slice up and serve even without the springform pan. Now add about 1/3 of the ground beef taco filling on the the first layer.
5. Then add 1/3 of the shredded cheese.
6. Continue until you are done with all the layers: another tortilla, more taco mixture, more cheese.
7. Bake at 350F degrees for about 15-20 minutes. Until cheese is melted and edges are slightly golden brown.
8. Allow to cool for a couple of minutes. Then slice and serve. I like mine with some sour cream and diced tomatoes on top.
9. Enjoy!