



PICADILLO TACO BAKE

Ingredients

12 Mission® Yellow Corn Tortillas

1 lb. Ground beef

8 oz. Fresh chorizo

1 Medium onion, chopped

2 Garlic cloves, minced

1 cup Canned diced tomatoes

1 tbsp. Chili powder

1 tsp. Salt

2 cans (30 oz.) Pinto beans, drained

2 cups Shredded cheddar cheese (8 oz.)

Instructions

1. Preheat oven to 400°F. Lightly oil a 13 x 9" baking dish.
2. In a large skillet over medium heat, cook beef and chorizo, breaking up meat with a spoon, until starting to brown. Remove meat from skillet with a slotted spoon and drain on paper towels. Leave 2 tbsp. of fat in the pan. Add onion and garlic, and sauté until starting to soften, about 5 minutes. Stir in tomatoes, chili powder, salt, and cooked meat. Bring to a boil, then reduce heat slightly to simmer until mixture is thick, about 10 minutes.
3. Spoon $\frac{1}{3}$ of meat mixture into bottom of the prepared baking dish. Top with 4 tortillas, $\frac{1}{3}$ of beans, and $\frac{1}{3}$ of cheese. Top with another layer of 4 tortillas, $\frac{1}{2}$ of remaining meat mixture, $\frac{1}{2}$ of remaining beans, and $\frac{1}{2}$ of remaining cheese. Top with another 4 tortillas, remaining meat, remaining beans, and remaining cheese.
4. Bake until cheese is melted and dish is heated through, about 20 minutes.

Makes 6 Servings

Prep Time: 10 minutes

Cook Time: 30 minutes