

DINNERLY



Mexican Beef Taco Casserole

with Black Beans & Sour Cream



40min



2 Servings

Some say less is more, but more is also more, right? That's what the maximalists in us say, especially when it comes to a heaping pile of good food. This comfort food meal serves up bigger portions, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a friend! It's a win-win-win. We've got you covered!

WHAT WE SEND

- 6 (8-inch) flour tortillas ^{2,1}
- ¼ oz pkt taco seasoning
- 8 oz can tomato sauce
- garlic
- 10 oz pkg grass-fed ground beef
- 15 oz can black beans
- 1 oz pkt sour cream ³

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

TOOLS

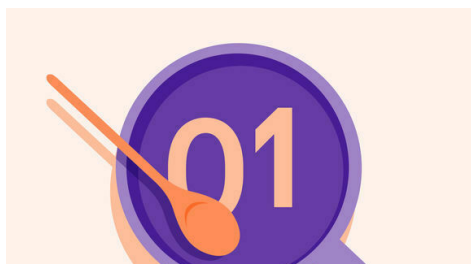
- medium skillet
- medium baking dish

ALLERGENS

Wheat (1), Soy (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

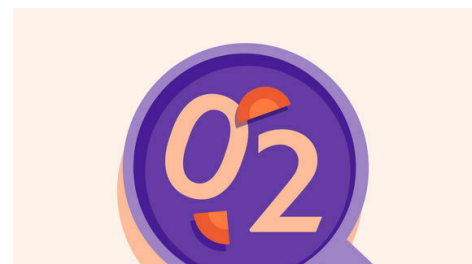
Calories 980kcal, Fat 52g, Carbs 98g, Protein 58g



1. Prep tortillas & sauce

Preheat oven to 450°F with a rack in the center. Place **tortillas** directly on oven rack to warm while oven preheats, 5–10 minutes (watch closely as ovens vary).

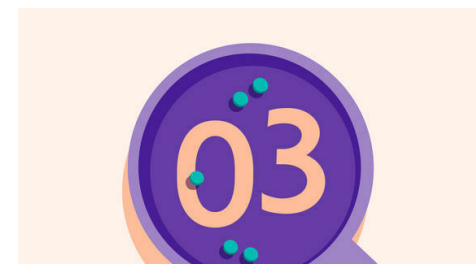
In a medium bowl, combine **2 teaspoons each of taco seasoning and flour**. Whisk in **tomato sauce, 1 cup water, 1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



2. Chop garlic & cook beef

Finely chop **2 teaspoons garlic**.

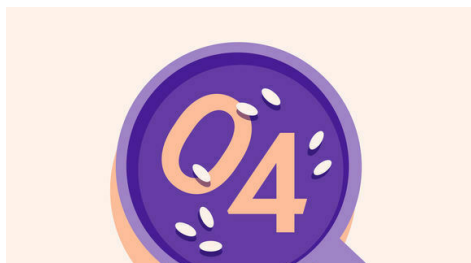
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and **a pinch of salt**. Cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Pour off any excess fat.



3. Add seasoning & beans

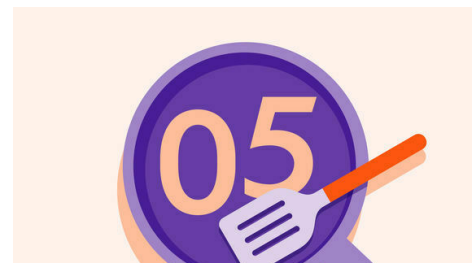
To skillet with **beef**, add **chopped garlic** and **remaining taco seasoning**. Cook, stirring, until fragrant, about 1 minute. Stir in **beans and their liquid**; cook until beans are warmed through and liquid is slightly reduced, about 2 minutes.

Spread **¼ cup of the sauce** on the bottom of a medium baking dish.



4. Layer casserole

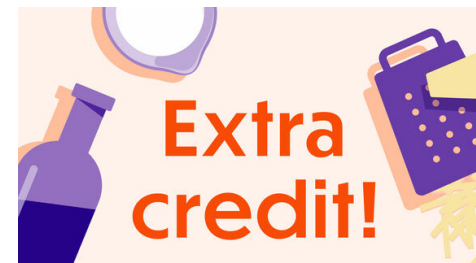
Place **2 of the tortillas** on the bottom of prepared baking dish. Cover with **half of the meat mixture** and **⅓ of the sauce**. Repeat by stacking **2 more tortillas, remaining meat mixture**, and **⅓ of the sauce**. Layer **remaining 2 tortillas** on top. Pour **remaining sauce** over tortillas, spreading to cover.



5. Finish & serve

Bake **casserole**, uncovered, on center oven rack until warmed through and bubbling, 10–15 minutes. Let sit for 5 minutes before serving. In a small bowl, thin **sour cream** by adding **1 teaspoon water** as needed; season to taste with **salt** and **pepper**.

Serve **beef taco casserole** drizzled with **sour cream**. Enjoy!



6. Take it to the next level

This casserole is already a fiesta on a plate, but why not make it a toppings party! Break out the guacamole, salsa, or cheese—or all three!