



♥ recipes worth sharing

⇒ Tex-Mex Dinner Favorite ⇒

HASHBROWN TACO CASSEROLE

This hashbrown taco casserole is a meat and potatoes dinner baked in one dish. A Tex-Mex twist on Shepherd's Pie.



PREP TIME
10 min



BAKE TIME
35 min



TEMPERATURE
350°F



YIELD
6 servings

⇒ INGREDIENTS ⇒

- 1 lb lean ground beef
- 1/4 cup diced green bell pepper
- 1/4 cup diced red bell pepper
- 1/4 cup chopped onion
- 1/2 cup corn
- 1 pkg taco seasoning
- 10.5 oz condensed tomato soup
- 3 oz cream cheese
- 2 cups Mexican-style shredded cheese (divided)
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 15 oz frozen hashbrown potatoes (thawed)



RHINO TIP

Thaw the hashbrowns before mixing so the topping spreads evenly and bakes up crisp and golden.

⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1 Brown the ground beef, green pepper, red pepper, and onion in a heavy skillet over medium heat. Drain the fat and reduce heat.



- 2 Add the undiluted tomato soup, corn, and cream cheese. Stir until smooth and well combined. Stir in the taco seasoning and 1 cup of shredded cheese.



- 3 Combine the tomato mixture with the beef mixture.



- 4 Spoon the mixture into a lightly greased 2 to 2 1/2 quart casserole dish and spread evenly across the bottom.



- 5 In a separate bowl, combine the thawed hash browns, salt, pepper, and 3/4 cup shredded cheese.



- 6 Spread the potato mixture over the beef layer, press down lightly, and sprinkle the remaining 1/4 cup shredded cheese over the top.



- 7 Bake at 350°F for 30–35 minutes, until the topping is browned and crispy.

⇒ TIPS & VARIATIONS ⇒

♥ Freeze leftovers tightly wrapped for up to 6 months.

♥ Add extra taco seasoning or taco sauce for more heat.

♥ Swap in ground turkey, shredded chicken, or chorizo if desired.

♥ Let the casserole rest a few minutes before serving for cleaner slices.

⇒ Family favorites, one recipe at a time. ⇒

