**Taco Casserole Recipe** [Linda Loosli](https://www.foodstoragemoms.com/author/linda-l/)

This taco casserole recipe is perfect for Taco Tuesday! I could eat Mexican food every day of the week, literally. Mark and I fixed this recipe for years for our girls when they were growing up.

This recipe is awesome because most of the ingredients are in the freezer (the meat), and in our pantry and refrigerator. This recipe is adult and kid-friendly because, let’s be honest, who doesn’t love tacos, right?

This taco casserole recipe has ground beef, refried beans, black beans, cheese, tortilla chips, salsa, with black olives and cilantro! What’s not to love. I love anything with salsa!

If you love tacos you will love this recipe. I don’t know about you, but I love casseroles, especially if I can make some of the ingredients ahead of time. You can fry the meat the day before and assemble the casserole right before placing the pan into the hot oven the next day. In case you missed this post, [**Taco Salad Recipe**](https://www.foodstoragemoms.com/taco-salad-recipe/)

**Taco Casserole Recipe**

**Ingredients:**

Ground Beef with Taco Seasoning

Refried Beans

Green Onions

Chopped Onion

Tortilla Chips

Salsa

Tomatoes

Shredded Cheese

Black Olices

Sour Cream

Cilantro

Shredded Lettuce

**Kitchen Items You May Need**

* [Casserole Baking Dish](https://amzn.to/3HA7nHQ)
* [Measuring Cups and Spoons](https://amzn.to/3JDtWgA)
* [A Good Knife for Chopping](https://amzn.to/3HAfcNk)
* [Cutting Board](https://amzn.to/31mJUdv)

**Taco Casserole Recipe**

Step One - Gather your ingredients before you start the recipe.

Step Two - Cook the ground beef with the taco seasoning until well done. Preheat the oven to (350°F ) = (176°C).

Step Three - Grease a casserole baking dish. The first layer of the casserole will be the crushed tortilla chips. Spread them evenly in the baking dish.

Step Four - Top the tortilla chips with several small scoops of refried beans, the black beans, and spread as evenly as possible.

Step Five - Top with two cups of shredded cheese and spread evenly over the refried and black beans.

Step Six - Next, top with the cooked ground beef and two cups of cheese. Spread as evenly as possible. Please note, I left the left side meatless for my vegetarian family members.

Step Seven - Now, add the sliced olives and chopped white or yellow onions. Bake uncovered for 20-30 minutes, or until the cheese melts.

Finished Product

After baking, remove the casserole from the oven and garnish with sour cream, chopped tomatoes, green onions, and cilantro. Place chopped lettuce on each plate before serving the casserole. Squeeze some lime juice over each serving, if desired.

**Taco Casserole Recipe**

Prep Time 15 mins Cook Time 30 mins Total Time 45 mins

 Course: Main Course Cuisine: Mexican Servings: 6 people

**Ingredients**

1 pound Ground Beef

1 pkg. Taco Seasoning

2 cups Tortilla Chips, crushed

1- 15 -Ounce Can Refried Beans

1- 15 -Ounce Can of Black or Pinto beans

1 White or Yellow onion chopped

4 cups Shredded Cheddar Cheese (or your favorite cheese)

1 cup Olives, sliced

1 cup Salsa

1 cup Diced Fresh Tomatoes

1 cup Lettuce, finely chopped

Sour Cream, to garnish

1-2 Green Onions, chopped

Cilantro, to garnish

**Instructions**

Cook the ground beef with the taco seasoning until well done. Preheat the oven to (350°F ) = (176°C). Grease a casserole baking dish. The first layer will be the crushed tortilla chips. Spread them evenly in the baking dish. Top the tortilla chips with several small scoops of refried beans, the black beans, and spread as evenly as possible. Top with two cups of shredded cheese and spread evenly over the refried beans. Next, top with the cooked ground beef and the remaining two cups of cheese. Spread as evenly as possible. Now, add the sliced olives and chopped white or yellow onions. Bake uncovered for 30-40 minutes or until the cheese melts. After baking, remove the casserole from the oven and garnish with salsa, sour cream, lettuce, chopped tomatoes, green onions, and Cilantro