

A tasty little Mexican dish we made while I was growing up and that I tweaked later on.

Marie Rice

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Mexican Casserole

3 Tbsp butter, melted
3 cups Corn Chex cereal
1 lb ground beef
2 Tbsp finely chopped onion
1 tsp chili powder
1/4 tsp garlic powder
Dash of pepper
1 can tomato sauce
1 can (1/2 cup) taco sauce
1 can (17oz) corn, drained
12 slices cheddar cheese

Combine melted butter and Corn Chex. Toss to coat well. Place 2 cups of buttered cereal into a 1-1/2 quart shallow baking dish. Crush remaining buttered cereal and set aside. In a skillet, brown the ground beef and onion. Drain. Add the seasonings. Mix in the sauces.

Preheat oven to 350 degrees (F).

Layer half of the corn over the buttered cereal in the baking dish. Next add a layer of half of the meat mixture and then half of the cheese slices. Repeat with the remaining corn, meat mixture, and cheese slices. Sprinkle the cereal crumbs over the top in diagonal stripes.

Bake for 30 to 35 minutes.

Notes:

- * Substitute American cheese slices, if desired.
- * Substitute shredded cheese for the first cheese layer, if desired.
- * Casserole can be microwaved until cheese melts, instead of baking.