

Ariel Osborn
Junior
Main Dish Casserole
Armstrong

TACO BAKE

1 lb hamburger meat
1 can of refried black beans
1 pkg low fat shredded cheddar cheese
1/4 cup sour cream
1 avocado diced
pkg taco seasoning
3 flour tortillas
8 tsps. pre made pico de gallo
1 round baking dish

Brown the hamburger meat ,drain your meat then add the taco seasoning, layer the first tortilla spread the black beans evenly on the tortilla , place a layer of hamburger meat 1/2 the amount, spread out, add a layer of cheese, repeat. When finished layering place a plain tortilla on top, place in a 350 degree oven for 10 min, remove add the last layer of chees and place back in the oven just until the cheese is melted. Slice into 8 slices garnish with pico, sour cream and a diced avocado.

Molly Babcock
Junior
Main Dish Casserole
Carson

NOTHING BUT AN ENCHILADA CASSEROLE

Ingredients:

1 ½ pounds Ground Beef
1 Onion, chopped
10 to 12 Tortillas
2 cups Cheddar Cheese, grated
1 can Ranch Style Beans
1 can Cream of Mushroom Soup
1 can Rotel Tomatoes

Directions:

Brown the ground beef and onions until done. Drain.
Add ranch style beans, cream of mushroom soup and Rotel tomatoes. Stir until mixed and hot.
Layer tortillas in baking dish. Spread half the meat mixture over the tortillas, then layer with cheese. Repeat layers and top with Cheese.
Bake in preheated oven at 325 degrees for 30 minutes.
Ready to serve.

Christell Melendez
Junior
Main Dish Casserole
Collingsworth

MEXICAN CHICHEN CASSEROLE

Ingredients:

3-4 Chicken breasts (Boiled and diced)
1 Can cream of mushroom soup
1 Can cream of chicken soup
1 Can Rotel
1-2 Cups Cheddar Cheese
Small Pkg. Corn tortillas

Directions:

Tear tortillas into small pieces and line the bottom of pan. Mix together the cream of mushroom soup, cream of chicken soup, rotel, and the chicken and pour on top of tortillas. Top with cheese. Bake, uncovered, at 350 degrees for about 30 minutes. Yield: 8 Servings

Kate Vermedahl
Junior
Main Dish Casserole
Dallam

BEEF ENCHILADA CASSEROLE

Yield: 6 servings

Ingredients:

1 pound lean ground beef
1 tablespoon taco seasoning
10 ounces of enchilada sauce
¼ cup water
½ cup thick and chunky salsa (use spiciness of your choice)
12 yellow corn tortillas
¼ cup fresh snipped cilantro, divided
Sour cream, guacamole/avocado slices, and/or lime wedges (optional garnishes)

Directions:

Combine beef and taco seasoning in skillet; cook until beef is no longer pink, breaking it into crumbles. Add enchilada sauce, water, and salsa to skillet. Bring to a simmer and remove from heat. As beef mixture cooks, place tortillas in a stack and cut into 1-inch strips using a pizza wheel. Snip cilantro using your kitchen shears. Arrange half of the tortillas evenly over the bottom of a microwavable 3.5 quart casserole dish; top with half of the beef mixture and half of the cheese. Sprinkle half of the cilantro over the cheese. Layer again with the tortillas, beef mixture, and cheese. Microwave the casserole dish on HIGH for 3-5 minutes or until cheese is melted. Garnish with remaining cilantro. Serve with sour cream, guacamole/avocado slices, and/or limes, if desired.

Lorelei Williamson
Junior
Main Dish Casserole
Gray

EASY CHEESY BEEF AND BOW TIES

2 1/2 cups uncooked bow tie (farfalle) pasta
1 pound lean (at least 80%) ground beef
1/2 cup chopped green onions (8 medium)
1 can (10-3/4 ounces) condensed Cheddar cheese soup
1 cup thick and chunky salsa
1 1/2 cups shredded American Cheddar cheese blend (6 ounces)

Cook and drain pasta as directed on package. Meanwhile, in 12-inch nonstick skillet, cook ground beef over medium-high heat, stirring frequently, until thoroughly cooked, drain. Reserve 2 tablespoons onions for garnish. Stir the remaining onions, soup and salsa into beef. Heat to boiling. Reduce heat to medium-low; cook 5 minutes. Stir in cooked pasta; cook 3 to 5 minutes, stirring occasionally, until thoroughly heated. Sprinkle with cheese; cook until melted. Sprinkle with reserved 2 Tablespoons onion.

Coy Pittman
Junior
Main Dish
Hemphill

LAZY DAISY OVERNIGHT LASAGNE

1 lb. mild Italian sausage or ground beef
32 oz. jar prepared spaghetti sauce
1 cup water
15 oz. carton Ricotta cheese
2 tbsp. chopped fresh chives
1/2 tsp. oregano leaves
1 egg
8 oz. uncooked lasagna noodles
16 oz. sliced Mozzarella cheese
2 tbsp. grated Parmesan cheese

In large skillet brown sausage; drain well. Add spaghetti sauce and water; blend well. Simmer 5 minutes. In medium bowl combine Ricotta cheese, oregano, and egg; mix well. In greased 13 X 9 inch (3 quart) baking dish or lasagna pan spread 1 1/2 cup meat sauce, top with 1/2 of the uncooked noodles, 1/2 of the Ricotta mixture, and 1/2 of the Mozzarella cheese. Repeat layers; top with remaining meat sauce. Sprinkle with Parmesan cheese. Cover and refrigerate overnight. Next day: remove from refrigerator, uncover baking dish and bake at 350 degrees for 50-60 minutes or until the noodles are tender and casserole is bubbly. Let stand 15 minutes before serving. 12 servings

Bailee McAlister
Junior
Main Dish Casserole
Potter

Ingredients:

½ Lb. Spaghetti Noodles
1 – 15 oz. can of Rotel
1 – 15 oz. can of Pinto or Ranch Style Beans
½ Lb. velveeta or velveeta substitute
1 Lb. bag of frozen corn
1 Lb. hamburger meat

Instructions:

Brown hamburger meat in a large skillet until done. Add Rotel and beans to the meat and lower heat on stove to low. Cut up velveeta cheese into small cubes. Add frozen corn to meat mixture and then add velveeta cubes. Allow to melt and cook together, stirring and turning often until all cheese is melted.

Boil the noodles in a pot until soft.

When noodles are done, drain the water and place noodles in a 9x13 pan.

Pour meat mixture over noodles and mix together.

Serve.

Riley Upshaw
Junior
Main Dish Casserole
Randall

TATER TOT CASSEROLE SPINOUT

1 lb. of ground beef
1 medium onion sliced
1 10 1/2 oz. can cream of mushroom soup
1 2 lb. bag of frozen tater tots
2-3 cups of grated colby-jack cheese
2 tbs. butter
2 diced green onions

Pre-heat oven to 350 deg. Begin by browning the onion in the butter in a skillet for 10-15 min. In the mean time, brown the ground beef in another skillet, season with salt and pepper to taste. When the meat and onions are done, mix the onions into the meat skillet along with the can of mushroom soup. Spray the bottom of a 9 x 13" casserole dish with cooking spray. Spread the meat mixture evenly over the bottom of the dish. Next, spread the tater tots in an even layer over the meat mixture. Top with the cheese and bake uncovered for 30-40 min until the tater tots are heated through and the cheese is melted. Garnish with green onion if desired. Serves 12.

KING RANCH CHICKEN CASSEROLE

1 med. Onion diced
1 Orange Pepper diced
1 Green Pepper diced
1 Yellow Pepper diced
1 can ROTEL Tomatoes
1 lb chicken
1 pkg Taco Seasoning
4 Tbs butter
4 Tbs Flour
3 cups of Chicken Broth
3 cups of Mexican Shredded Cheese
1 pkg small flour tortillas

1. Place chicken in a skillet with 1 cup of water and cook over medium heat, turning a couple of times to ensure fully cooked.
2. While chicken is cooking dice onions and peppers.
3. Place cooked chicken in a bowl to cool. Wash out skillet.
4. Melt butter in skillet and sauté veggies until soft and a little brown.
5. Add flour and stir well. Allow to cook a little longer. Add tomatoes and stir. Add Chicken broth and stir. Allow to cook to thicken sauce.
6. While sauce is cooking, shred chicken in bowl and add taco seasoning, mix until chicken is well coated.
7. Turn heat off of sauce.
8. Grease 9x13 casserole dish with Pam.
9. Pour enough sauce to cover the bottom of casserole dish.
10. Place tortillas in a single layer on the bottom of the dish. There will be some overlap. Pour 1/3 of the leftover sauce over the tortillas. You will have to use a spoon to spread sauce around. Sprinkle half of the chicken over the sauce. Then sprinkle one cup of cheese over the chicken.
11. Repeat layers one more time. After that is done pour remains sauce over the top. Sprinkle remaining cheese over the top. Bake in a 350 degree oven for 25-30 minutes.
