

Beef Enchilada Casserole

Ingredients:

125ml macaroni

Large quantity of water

100g ground beef

¼ onion, diced

100 mL Cheddar cheese soup

50 mL marble cheese

50 mL chunky salsa

15 ml green chilies

Directions:

1. Preheat oven to 180°C/350°F.
2. Fill pot ¾ full with water and wait until it boils before adding pasta.
3. Once the water is boiling, cook macaroni 8-10 minutes, or until al dente and stirring occasionally.
4. While noodles are cooking, brown beef in a pan at med-high heat. Stir until meat is no longer pink. Drain fat in designated container.
5. Add diced onions to meat. Sauté until onions are transparent.
6. Once the noodles are done, drain in a colander.
7. Add chilies, soup and salsa to cooked meat. Stir until well mixed.
8. In a casserole dish, layer casserole in the following order: 1/3 macaroni noodle and then 1/3 sauce; repeat as necessary until all ingredients are used up.
10. Top with grated cheese.
11. Bake for 25 minutes until heated throughout and cheese is melted or brown.

