**Easy Taco Casserole**



**INGREDIENTS**

1 lb ground beef

1 cup salsa

½ cup chopped onion

½ cup mayonnaise

2 tbl chili powder

1 tsp ground cumin

2 cups crushed tortilla chips, divided

4 oz shredded Cheddar cheese, divided

4 oz shredded Monterey Jack cheese, divided

**DIRECTIONS**

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Spray a 2-quart casserole dish with Pam.
3. Chop the onion into small pieces.
4. Shred the cheese.
5. In a large skillet over medium-high heat, cook the ground beef. Stir frequently until browned and crumbly, around five to seven minutes.
6. Once the beef is no longer pink, drain and discard any excess grease or liquid.
7. To the beef, add in the salsa, onion, mayonnaise, chili powder, cumin, and stir to combine.
8. Remove the skillet from the heat.
9. Spread half of the beef in the bottom of the dish.
10. Top with half of the tortilla chips.
11. Layer half of the cheeses over the tortilla chips.
12. Repeat the layers once more, starting with the beef mixture and ending with the other half of the cheeses.
13. Cover the dish with aluminum foil, spraying with a little Pam if it touches the cheese.
14. Bake for about 30 minutes, until the cheese has melted and is bubbling at the sides.
15. Serve with a dollop of guacamole and the topping of your choice.