

Hashbrown Taco Casserole

- 1 lb lean ground beef
- 1/4 Cup diced green bell pepper
- 1/4 Cup diced red bell pepper
- 1/4 Cup chopped onion
- 1/2 Cup corn
- 1pkg taco seasoning
- 10.5 oz condensed tomato soup
- 3 oz cream cheese
- 2 cups Mexican-style shredded cheese (divided)
- 1 tsp salt
- 1/2 tsp pepper
- 15 oz frozen hashbrown potatoes (thawed)

continue

FOLD

Hashbrown Taco Casserole continued

1. Brown ground beef, peppers and onion in heavy skillet over medium-heat. Drain fat from pan, reduce heat.
2. Add the undiluted tomato soup, corn and the cream cheese. Stir until well combined and no chunks of cream cheese are visible. Stir in taco seasoning and 1 cup of the shredded cheese. Turn mixture into lightly greased or sprayed 2 or 2 1/2 quart casserole dish, spreading mixture evenly across the bottom.
3. In a separate bowl, combine the defrosted hash browns, the salt, pepper and 3/4 cup shredded cheese.
4. Top ground beef with potato mixture, pressing it down slightly. Sprinkle remaining 1/4 cup of shredded cheese on the top.
5. Bake at 350 degrees for 30-35 minutes or until topping is browned and crispy on top.

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