

# Beef Burrito Casserole (vegan)



## Ingredients

1 medium	onion, diced
2 cups	vegeburger of your choice
2 tablespoons	taco seasoning
½ cup	water
3 15-ounce cans	hot chili beans, with sauce
8	whole wheat tortillas-torn in bite-size pieces
1 cup	taco sauce
½ cup	green chiles
¼ cup	jalapeno nacho slices
1 cup	salsa
1 cup	crushed baked tortilla chips



## Directions

Spray bottom of a 9 x 13-inch casserole dish with nonstick cooking spray. Set aside. In a large skillet sprayed with a nonstick cooking spray, sauté onion over medium heat until clear. Add vegeburger, taco seasoning, and water. Cook until all liquid is absorbed. Set aside.

Divide remaining ingredients in half, except for the crushed tortilla chips, to make two layers. Layer in the baking dish in the following order

### 2 LAYERS OF:

- Chili beans
- Torn tortilla pieces
- Taco sauce
- Burger mixture
- Green chilies
- Jalapeño nacho slices
- Salsa

Repeat layers and spread crushed tortilla chips over top. Cover with foil and bake at 375 degrees for 45 minutes. Remove foil and bake for an additional 15 minutes, or until hot and bubbly. Serve with Spanish rice and warm tortillas.

**Yields:** 12 cups

*This dish encompasses so many of the familiar flavors that I so enjoy in Mexican food! It is a meal all in itself! Right before serving, I suggesting covering the top with shredded lettuce, and diced tomatoes! Don't forget to have a big bowl of guacamole on the side!*