



*This simple and delicious one-pan meal is what you get when you cross risotto with a taco. You get all the rich flavors often found in a taco, with the creamy risotto consistency in the rice. With melted cheese on top, it is the ideal stick-to-your-ribs meal when the weather starts to get a little colder.*

## **One Pan Taco Casserole**

### *Ingredients*

- 1 lb ground beef
- 1 cup chopped red pepper
- 1 cup chopped red onion
- 1 cup chopped mushrooms
- 1 cup chopped tomato
- 1 teaspoon taco seasoning mix
- 1 teaspoon chili powder
- 1 teaspoon Kosher salt
- 1 can tomato soup
- 1/2 cup arborio rice
- 1 cup grated cheddar cheese
- 1/2 cup grated mozzarella cheese
- 1 tablespoon olive oil
- 2 cups water + additional if needed

### *Instructions*

Preheat the oven to 350°F. In a cast-iron non-stick skillet, heat the oil over medium-high heat. Add the chopped red pepper, onion, and mushrooms and cook until the onion is translucent (approximately 5 minutes.) Add the ground beef and seasonings and cook, stirring often, for about 8 minutes. Add the chopped tomato and cook for an additional 5 minutes.

Add the tomato soup, water, and rice and stir together. Stir continuously to avoid the rice sticking to the bottom of the pan. Cook over low heat until all the moisture is absorbed and the rice is cooked. If needed, add more water. The rice should take no longer than 20 minutes to cook.

Once the rice is cooked, top the dish with the grated cheese and place it in the preheated oven. Cook for a few minutes until the cheese has melted. Serve warm.

Serves 4 to 6.