

Kitchen Cheat Sheet: Taquito Casserole



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Variations

- Don't like beef taquitos? Simply use chicken taquitos instead!
- If you prefer a vegetarian meal, you can use bean and cheese taquitos.
- Spread some refried beans or black beans on the bottom of the baking dish (before adding the taquitos) to make the meal stretch!
- Feel free to use your favorite kind of enchilada sauce. This homemade red enchilada sauce is worth the extra few steps, but you could use a store-bought red or green variety, as well.
- Out of Pepper Jack? Monterey Jack, cheddar cheese, or a Mexican cheese blend will taste great in its place. Or, you can get a little fancy with some crumbly Mexican queso fresco! Yum!
- Use leftover chili on top instead of enchilada sauce. So good - especially if you have some left from making this chili dog casserole!

Storage

Refrigerate the leftovers for three to four days. You can assemble and freeze this casserole for baking later as long as the taquitos didn't thaw out. I don't recommend freezing after baking.

Tips and Extras

- Use Frozen Taquitos Straight from the Bag. No need to thaw those suckers. Just line 'em up like little crunchy soldiers and bake away. Trying to defrost them first will just make everything soggy — and frankly, life is too short for sad enchiladas.
- Cheese Like You Mean It. Layer on the cheese like you're getting paid for it. A heavy hand with the cheddar (and maybe a little pepper jack if you're feeling spicy) makes everything melty, gooey, and generally irresistible.
- Top It Like a Taco. Fresh toppings are non-negotiable. Shredded lettuce, diced tomatoes, a sprinkle of green onions, maybe even a dollop of sour cream—make it rain. It brings crunch, freshness, and saves it from looking like a giant orange blob.
- Prep It, Forget It, Love It. Assemble the whole thing early (even the night before), cover with foil, and stash it in the fridge. When you're ready to bake, just uncover, pop it in the oven, and pour yourself a margarita like the kitchen wizard you are.