

# DORITOS® Cheesy Hash Brown Bake

## Ingredients

- 2 cups DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1 tbsp vegetable oil
- 1 lb lean ground beef
- 1 tsp ground cumin
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 lb frozen shredded hash browns
- 1 can (10 oz) diced tomatoes with green chilies
- 1 can (10.5 oz) condensed cream of cheddar soup
- 1/2 cup sour cream
- 1 pkg (1 oz/3 tbsp) taco seasoning
- 2 cups shredded Colby Jack cheese (or Monterey Jack cheese)

## How to make it

1. Preheat oven to 350°F.
2. Using hands, in resealable bag, lightly crush DORITOS® Nacho Cheese Flavored Tortilla Chips.
3. In medium bowl stir together tomatoes, cheddar soup, sour cream, and taco seasoning until combined; set aside.
4. In large nonstick skillet set over medium-high heat, heat oil. Cook beef, cumin, garlic powder, onion powder, salt and pepper, stirring occasionally, for 6 to 8 minutes or until beef is starting to brown and is cooked through.
5. Arrange hash browns in 13 x 9-inch baking dish. Layer beef mixture on top, then spread



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	60 min	75 min	5

## Made with



**DORITOS® Nacho Cheese Flavored Tortilla Chips**

tomato-soup mixture; smooth top.

6. Bake for 35 to 40 minutes. Sprinkle casserole with Colby Jack cheese and crushed DORITOS®. Bake for 10 minutes or until hash browns are tender and casserole is golden brown and bubbling.