

# Taco Bake

This taco bake is a unique way to use our Taco Patties! A must try since it's so easy & convenient. Serve it with your families favorite taco toppings- we used lettuce, olives, sour cream, hot sauce, & taco sauce. King Team Tip: If you know you're going to have leftovers- leave the chilled toppings off the casserole. They don't reheat well, but the casserole itself reheats wonderfully!

**Course** Main Dish  
**Cuisine** Mexican

Servings	Prep Time	Cook Time
4-6 SERVINGS	15 MINUTES	35-40 MINUTES

## Ingredients

- 1 pkg King's Poultry Farm Taco Patties
- 1/2 small Onion (chopped)
- 1 can Refried Beans
- 1 can Tomatoes with Green Chilies
- 1 1/2 cups Shredded Cheddar Cheese
- Favorite Taco Toppings of Your Choice

## Instructions

1. Preheat oven to 425°.  
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2. Place frozen taco patties on the bottom of a greased 8 x 8 baking pan (it's okay that they overlap right now). Sprinkle onions over patties. Place in oven & bake for 15 minutes. Meanwhile prepare vegetables of choice for toppings.  
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3. Remove baking dish from oven. Use a spatula to arrange (now softened) patties evenly along the bottom of the pan. Spread re-fried beans over patties & dump tomatoes with chilies on top of that. Place in oven & cook an additional 15 minutes.  
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4. Remove from oven & sprinkle cheese on top. Bake for another 5 minutes.  
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5. Remove from oven & place a digital thermometer to the bottom of the casserole, but not completely through the patties on the bottom- cook until the patties internal temperature reaches 165°.  
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6. Top with your favorite taco toppings (ex: lettuce, olives, tomatoes, sour cream). Serve on a bed or tortilla/corn chips & enjoy!