

PINTO BEAN CASSEROLE

Ingredients

1. 1 pound ground beef
2. 1/2 cup chopped onion,
3. 1/2 cup chopped green pepper
4. 1 clove garlic, minced.
5. 1 can tomato sauce,
6. 2 teaspoons chili powder
7. 1 teaspoon salt.
8. 3 cups hot cooked rice,
9. 1 can drained pinto beans or equivalent homemade (2 cups),
10. 1 cup grated cheese.

Instructions

1. Brown ground beef and drain.
2. Add 1/2 cup chopped onion, 1/2 cup chopped green pepper and 1 clove garlic, minced.
3. Blend 1 can tomato sauce, 2 teaspoons chili powder and 1 teaspoon salt.
4. Put a layer of meat sauce in greased 2 quart baking dish.
5. Put a layer of hot cooked rice.
6. Put in a layer of pinto beans.
7. Put in a layer of grated cheese.
8. Repeat layers ending with cheese.
9. Bake at 350 degrees for 15-20 minutes or until thoroughly heated.