

Prep Time: 15 minutes | Cook Time: 45 minutes | Total Time: 1 hour | Difficulty: Easy

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Introduction

Cheesy Taco Potatoes are the ultimate weeknight comfort food—crispy roasted potato wedges loaded with seasoned ground beef, melted cheese, and all your favorite taco toppings. This recipe combines the hearty satisfaction of a loaded baked potato with the bold, smoky flavors of taco night, creating a dish that’s guaranteed to become a family favorite.

Whether you're feeding a hungry crowd on game day or looking for a fun twist on taco Tuesday, these cheesy taco potatoes deliver big flavor with minimal effort. The best part? Everything comes together on a single sheet pan (plus a skillet), meaning less cleanup and more time enjoying your meal.

Ingredients

For the Potatoes:

- 4 large russet potatoes (about 2 lbs), scrubbed and cut into 1-inch wedges
- 3 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon black pepper

For the Taco Meat:

- 1 lb ground beef (80/20 blend recommended)
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 2 tablespoons taco seasoning (or one 1-oz packet)
- $\frac{1}{3}$ cup water
- 1 tablespoon tomato paste

For the Cheese Sauce:

- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded Monterey Jack cheese
- $\frac{1}{4}$ cup whole milk
- 2 tablespoons cream cheese, softened

Optional Toppings:

- Sour cream
 - Diced tomatoes
 - Shredded lettuce
 - Sliced black olives
 - Pickled jalapeños
 - Fresh cilantro, chopped
 - Salsa or hot sauce
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Equipment Needed

- Large baking sheet
- Large skillet

- Small saucepan
 - Mixing bowls
 - Aluminum foil or parchment paper
 - Spatula and tongs
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Instructions

Step 1: Prepare the Oven and Potatoes

Time: 10 minutes | Intensity: Low

Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper or aluminum foil for easy cleanup. In a large mixing bowl, combine the potato wedges, olive oil, garlic powder, smoked paprika, onion powder, salt, and black pepper. Toss thoroughly until every wedge is evenly coated with the oil and seasonings.

Step 2: Roast the Potatoes

Time: 35–40 minutes | Intensity: Low

Spread the seasoned potato wedges in a single layer on the prepared baking sheet, ensuring they don't overlap (use two sheets if necessary). Roast for 35–40 minutes, flipping halfway through, until the potatoes are golden brown and crispy on the outside and fork-tender on the inside. For extra crispiness, broil on high for the final 2–3 minutes, watching carefully to

prevent burning.

Step 3: Cook the Taco Meat

Time: 12–15 minutes | Intensity: Medium

While the potatoes roast, heat a large skillet over medium-high heat. Add the ground beef and diced onion, cooking for 6–8 minutes until the beef is browned and the onion is soft. Break up the meat with a spatula as it cooks. Drain excess fat if needed. Add the minced garlic and cook for 30 seconds until fragrant. Stir in the taco seasoning, tomato paste, and water. Reduce heat to medium-low and simmer for 5 minutes, stirring occasionally, until the mixture thickens slightly. Keep warm on low heat.

Step 4: Make the Cheese Sauce

Time: 5–7 minutes | Intensity: Low

In a small saucepan over medium-low heat, combine the milk and cream cheese, whisking until smooth. Gradually add the shredded cheddar and Monterey Jack cheeses, stirring constantly until fully melted and creamy. Do not let the sauce boil, or it may become grainy. Remove from heat and keep warm.

Step 5: Assemble the Cheesy Taco Potatoes

Time: 3–5 minutes | Intensity: Low

Once the potatoes are roasted, transfer them to a serving platter or divide among four plates. Spoon the warm taco meat generously over the potatoes. Drizzle the cheese sauce over the top, or sprinkle the shredded cheese directly over the hot potatoes and return to the oven for 1–2 minutes until melted.

Step 6: Add Toppings and Serve

Time: 2 minutes | Intensity: Low

Finish with your favorite toppings: a dollop of sour cream, diced tomatoes, shredded lettuce, black olives, jalapeños, cilantro, and a splash of salsa or hot sauce. Serve immediately while hot and enjoy!

Time and Intensity Summary

Stage	Time	Intensity
Prep and season potatoes	10 min	Low
Roast potatoes	35-40 min	Low
Cook taco meat	12-15 min	Medium
Make cheese sauce	5-7 min	Low
Assemble and top	5 min	Low
Total	~1 hour	Easy

Recipe Notes and Tips

- Potato variety: Russet potatoes work best for crispy wedges, but Yukon Gold or red potatoes can be substituted for a creamier texture.
- Make it spicy: Add a pinch of cayenne pepper or chipotle powder to the potato seasoning, or use hot taco seasoning.

- Ground turkey or chicken: Substitute ground beef with ground turkey or chicken for a lighter version. Add an extra tablespoon of olive oil to prevent dryness.
 - Cheese options: Pepper Jack adds a nice kick; a Mexican cheese blend melts beautifully.
 - Make-ahead: Roast potatoes and cook the meat up to 2 days in advance. Reheat on a baking sheet at 400°F for 10 minutes before assembling.
 - Storage: Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best texture.
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Nutrition Information (Per Serving)

Based on 4 servings, excluding optional toppings.

- Calories: 685 kcal
- Total Fat: 38 g
- Saturated Fat: 16 g
- Cholesterol: 105 mg
- Sodium: 890 mg

- Total Carbohydrates: 48 g
- Dietary Fiber: 5 g
- Total Sugars: 4 g
- Protein: 36 g
- Calcium: 320 mg
- Iron: 4.5 mg
- Potassium: 1,250 mg