

## Oven-Baked Tacos: A Quick and Delicious Twist on Taco Night

Taco night just got a whole lot easier-and tastier-with



**OVEN**  
**375°F**

**TIME**  
**5 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef (or turkey, chicken, or plant-based alternative)
- 1 packet taco seasoning (or homemade seasoning)
- 1/2 cup water
- 10-12 hard taco shells
- 1 cup refried beans (optional)
- 2 cups shredded cheese (cheddar, Mexican blend, or your choice)
- Optional toppings: diced tomatoes, shredded lettuce, sour cream, salsa, guacamole

#### Instructions:

**Preheat the Oven:**Preheat your oven to 375°F (190°C).

**Cook the Meat:**In a skillet over medium heat, cook the ground beef until browned. Drain excess grease, then add the taco seasoning and water. Simmer for 5 minutes or until the mixture thickens.

**Prepare the Taco Shells:**Arrange the taco shells upright in a baking dish. If they don't stand on their own, use rolled-up aluminum foil to support them.

**Layer the Fillings:**Spread a layer of refried beans inside each taco shell (if using). Then, spoon the seasoned meat into each shell, filling them evenly. Top with shredded cheese.

**Bake:**Place the dish in the oven and bake for 10-12 minutes, or until the cheese is melted and the shells are crispy.

**Add Toppings:**Remove the tacos from the oven and add your favorite toppings, like diced tomatoes, lettuce, sour cream, and guacamole.

**Serve & Enjoy:**Serve immediately for the best crunch and flavor!

**Tips for Perfect Oven-Baked Tacos:**

**Cheese First Trick:** For extra crispy shells, sprinkle a little cheese at the bottom of each taco shell before adding the filling. The cheese melts and acts as a barrier to keep the shells crunchy.

**Use a Muffin Tin:** If you don't have a suitable baking dish, use a muffin tin to keep your tacos upright during baking.

**Make It Vegetarian:** Swap the ground meat for black beans, lentils, or plant-based crumbles for a vegetarian version.

**Why Oven-Baked Tacos Are a Family Favorite:**

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11. Why Oven-Baked Tacos Are a Family Favorite: Oven-baked tacos are not just a dinner-they're an experience. They're easy to prepare, fully customizable, and a great way to bring everyone together at the table. Plus, they make taco night even more exciting with their crispy, cheesy, oven-baked goodness.
12. Give this recipe from I : Wuv Cooking a try and watch it become a staple in your weekly meal rotation. Don't forget to share your taco creations with family and friends-they're sure to ask for seconds!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/oven-baked-tacos-a-quick-and-delicious-twist-on-taco-night/>