

## One Skillet Cinco de Mayo Meal Loaded with Peppers, Beef, and Cheese

One Pan Cinco de Mayo Recipe



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 lb ground beef  
2 tbsp soy sauce  
2 tbsp lime juice  
... tsp chili powder  
2 tbsp oil  
1 tbsp minced garlic  
2 cups multicolor mini bell peppers, thinly sliced (about 12)  
1 cup Vidalia or sweet onion, thinly sliced  
 $\frac{1}{8}$  tsp cumin  
Salt, to taste  
Pepper, to taste  
Queso Oaxaca or mozzarella cheese, torn  
Corn or flour tortillas  
1 lime  
Salsa

#### Swaps and Notes:

Ground Meat Options: Use ground turkey or chicken for a leaner version.

No Oaxaca? Try shredded Monterey Jack, mozzarella, or queso quesadilla.

Make it spicy: Add jalapeño slices or a dash of hot sauce to the skillet.

Low carb? Skip the tortillas and serve in lettuce cups or over cauliflower rice.

#### Step-by-Step Instructions:

1 Marinate the Meat:

2 Chop the Veggies:

3 SautØ the Veggies:

4 Cook the Beef:

5 Add the Cheese:

6 Warm the Tortillas:

7 Serve:

Tips for Success:

Slice peppers evenly for consistent sautØing.

Let the cheese melt gently after turning off the heat-it stays gooey without overcooking.

Don't skip the lime: It balances all the flavors and makes the dish pop.

Serving Suggestions and Pairings:

Sheet Pan Quesadillas for big-batch entertaining

Walking Taco Bar for a fun DIY dinner night

## DIRECTIONS

1. **Marinate the Meat:** In a bowl, mix ground beef with soy sauce, chili powder, lime juice, and garlic. Let marinate while prepping the vegetables.
2. **Chop the Veggies:** Thinly slice mini bell peppers and onion. Keep garlic handy for sautØing later.
3. **SautØ the Veggies:** Heat 2 tablespoons oil in a large cast iron skillet or sautØ pan over medium heat. Add onions and peppers and sautØ until soft and slightly caramelized, about 5-7 minutes. Add garlic and cook 1 minute more.
4. **Cook the Beef:** Add the marinated beef and cumin to the skillet. Cook, breaking up the beef with a spatula, until browned and fully cooked-about 7-9 minutes. Season with salt and pepper to taste.
5. **Add the Cheese:** Tear Oaxaca cheese over the top. Cover the skillet and turn off the heat. Let the residual heat melt the cheese (about 2-3 minutes).
6. **Warm the Tortillas:** Heat tortillas in a dry skillet or microwave until soft and pliable.
7. **Serve:** Scoop cheesy beef and veggies into warm tortillas. Serve with fresh lime wedges and salsa.
8. **Tips for Success:** Slice peppers evenly for consistent sautØing.
9. Let the cheese melt gently after turning off the heat-it stays gooey without overcooking.
10. **Don't skip the lime:** It balances all the flavors and makes the dish pop.
11. **Serving Suggestions and Pairings:** This dish is incredibly flexible and pairs perfectly with other Cinco de Mayo classics:

12. Sheet : Pan Quesadillas for big-batch entertaining
13. Walking : Taco Bar for a fun DIY dinner night
14. Crockpot : Nacho Dip as a cheesy appetizer
15. Chicken : Enchiladas for a hearty main pairing
16. Dorito : Casserole for a crunchy sidekick
17. Add chips, guac, and a margarita to make it a full fiesta.
18. Storage and Leftover Tips: Refrigerate leftovers in an airtight container for up to 4 days.
19. Reheat in a skillet over medium heat or in the microwave with a splash of lime juice.
20. Freeze the cooked filling (without cheese) for up to 2 months.
21. More Recipes You'll Love: Want more Cinco de Mayo or crowd-pleasing skillet recipes? Try:
22. Sheet : Pan Quesadillas
23. Walking : Taco Bar
24. Crockpot : Nacho Dip
25. Chicken : Enchiladas

## SWAPS & NOTES

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Try shredded Monterey Jack, mozzarella, or queso quesadilla.

Make it spicy : Add jalapeño slices or a dash of hot sauce to the skillet.

Skip the tortillas and serve in lettuce cups or over cauliflower rice.

## TIPS FOR SUCCESS

Slice peppers evenly for consistent sautéing.

Let the cheese melt gently after turning off the heat-it stays gooey without overcooking.

Don't skip the lime : It balances all the flavors and makes the dish pop.

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

Original recipe: <https://chefmaniac.com/one-skillet-cinco-de-mayo-meal-loaded-with-peppers-beef-and-cheese/>