

Loaded Birria Beef Quesadilla Pasta Bake - Spicy, Cheesy & Full of Flavor

Take the deep, rich flavor of



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 lb birria beef (shredded and warmed)
- 8 oz dried pasta (elbow, penne, or rotini work great)
- 1 cup shredded cheese (cheddar, Monterey Jack, or a blend)
- $\frac{1}{2}$ cup diced onions
- $\frac{1}{2}$ cup diced tomatoes
- $\frac{1}{4}$ cup chopped cilantro
- $\frac{1}{4}$ cup diced jalapeños (fresh or pickled)
- $\frac{1}{4}$ cup sour cream

Salt and pepper, to taste

Optional Add-Ins & Swaps:

Add black beans or corn for extra texture and fiber

Swap jalapeños with green chiles for milder heat

Use queso fresco or pepper jack for more flavor variety

Drizzle with consommé or enchilada sauce before baking for extra moisture

Top with crushed tortilla chips for crunch

Instructions:

Preheat oven Set to 375°F (190°C) and lightly grease a 9x13" baking dish.

Cook the pasta Boil pasta until al dente, according to package directions. Drain and set aside.

Warm the beef In a skillet, heat birria beef over medium heat until hot. Set aside.

Mix the baseIn a large bowl, combine cooked pasta, birria beef, diced onions, tomatoes, cilantro, jalapeños, sour cream, half of the shredded cheese, and salt and pepper. Mix until well coated.

Assemble the bakePour mixture into the prepared baking dish. Sprinkle remaining cheese evenly over the top.

BakeBake uncovered for 20-25 minutes, or until the cheese is melted and bubbling.

Serve hotGarnish with more cilantro, extra sour cream, or a drizzle of hot sauce if desired.

Tips for Success:

Use starchy pasta water (1-2 tbsp) in the mix if the pasta bake seems too dry

Don't overcook the pasta-al dente holds better during baking

Let the bake rest for 5 minutes before serving to set the cheese

Serve with warm tortillas or tortilla chips for scooping

Serving Suggestions & Pairings:

Crockpot Nacho Dip for an ultra-indulgent appetizer

Sheet Pan Quesadillas to double down on quesadilla love

Blueberry Lemonade to cool off the spice

Cheesy Hot Dip Inspired by a Classic Sandwich for a party-style spread

Chocolate Chip Cookie Bites for a cozy dessert finish

Storage & Leftovers:

DIRECTIONS

1. Preheat oven: Set to 375°F (190°C) and lightly grease a 9x13" baking dish.
2. Cook the pasta: Boil pasta until al dente, according to package directions. Drain and set aside.
3. Warm the beef: In a skillet, heat birria beef over medium heat until hot. Set aside.
4. Mix the base: In a large bowl, combine cooked pasta, birria beef, diced onions, tomatoes, cilantro, jalapeños, sour cream, half of the shredded cheese, and salt and pepper. Mix until well coated.
5. Assemble the bake: Pour mixture into the prepared baking dish. Sprinkle remaining cheese evenly over the top.
6. Bake: Bake uncovered for 20-25 minutes, or until the cheese is melted and bubbling.
7. Serve hot: Garnish with more cilantro, extra sour cream, or a drizzle of hot sauce if desired.
8. Tips for Success: Use starchy pasta water (1-2 tbsp) in the mix if the pasta bake seems too dry
9. Don't overcook the pasta-al dente holds better during baking
10. Let the bake rest for 5 minutes before serving to set the cheese
11. Serve with warm tortillas or tortilla chips for scooping
12. Serving Suggestions & Pairings: Round out the meal with:
13. Crockpot : Nacho Dip for an ultra-indulgent appetizer
14. Sheet : Pan Quesadillas to double down on quesadilla love

15. Blueberry : Lemonade to cool off the spice
16. Cheesy : Hot Dip Inspired by a Classic Sandwich for a party-style spread
17. Chocolate : Chip Cookie Bites for a cozy dessert finish
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3-4 days
19. Reheat: Warm in oven at 350°F or microwave in portions
20. Freeze: Freeze unbaked casserole (without cheese topping) for up to 2 months; thaw, top with cheese, and bake when ready
21. More Recipes You'll Love: For more melty, meaty, flavor-packed dinners:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: This Loaded Birria Beef Quesadilla Pasta Bake is comfort food with an edge-cheesy, smoky, spicy, and baked to perfection. Whether you're using leftover birria or planning it all from scratch, this dish turns every bite into a fiesta.

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

Original recipe: <https://chefmaniac.com/loaded-birria-beef-quesadilla-pasta-bake-spicy-cheesy-full-of-flavor/>