

One-Pot Cheesy Taco Spaghetti - The Perfect Weeknight Mashup

Craving tacos and pasta? Why choose? This



TIME
4 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 1 packet taco seasoning
- 1 can diced tomatoes
- 1 can black beans, drained and rinsed
- 2 cups chicken broth
- 8 oz spaghetti noodles (broken in half)
- 1 cup shredded cheddar cheese
- Salt and pepper to taste
- Optional toppings: diced tomatoes, sliced jalapeños, sour cream, chopped cilantro

DIRECTIONS

- 1.** Brown the beef: In a large pot or Dutch oven over medium heat, cook ground beef until no longer pink.
- 2.** Add onions: Stir in diced onion and sauté until softened, about 3-4 minutes.
- 3.** Season it up: Mix in taco seasoning until beef is coated.
- 4.** Build the base: Add diced tomatoes, black beans, chicken broth, and dry spaghetti noodles.
- 5.** Simmer: Bring mixture to a boil, then reduce heat to low. Cover and simmer for 12-15 minutes, or until the pasta is fully cooked and liquid is mostly absorbed.
- 6.** Add cheese: Stir in shredded cheddar cheese until fully melted and creamy.
- 7.** Serve it up: Season with salt and pepper to taste. Garnish with your favorite taco toppings and serve hot!

SWAPS & NOTES

Ground turkey or chicken can replace beef for a lighter option.

Use plant-based ground meat and vegetable broth.

For a spicier dish, use fire-roasted tomatoes and spicy taco seasoning.

Add corn, green chilies, or even bell peppers for extra veggie goodness.

TIPS FOR SUCCESS

Break spaghetti noodles in half before adding them to the pot so they cook evenly.

Keep an eye on the liquid-if it reduces too fast, add an extra splash of broth or water.

Stir occasionally to prevent noodles from sticking to the bottom.

Stir in a spoonful of sour cream or cream cheese before serving.

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