

Easy One-Pot Taco Spaghetti Recipe with Ground Beef and Cheese

When Taco Tuesday collides with pasta night, you get



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INGREDIENTS

Main Ingredients:

2 lbs lean ground beef (or turkey, chicken, or sausage)

1 yellow onion, diced

$\frac{1}{2}$ green bell pepper, diced

2 oz taco seasoning

2 tbsp Spicy Ranch or Original Ranch seasoning (optional)

1 (14.5 oz) can fire-roasted tomatoes

1 (10 oz) can Rotel (any flavor)

1 lb spaghetti, broken in half

4 cups beef broth

For Creaminess:

$\frac{1}{2}$ cup sour cream

4 oz Velveeta cheese

4 oz shredded sharp cheddar

4 oz shredded pepper jack cheese

Optional Toppings:

Jalapeños

Green onions

Cilantro

Hot sauce

Crushed Doritos

DIRECTIONS

- 1.** Brown the Meat: In a large Dutch oven or deep skillet, brown ground beef over medium heat.
- 2.** Add onion and bell pepper, cooking until soft (about 5 minutes).
- 3.** Drain excess fat if needed.
- 4.** Add Seasonings and Tomatoes: Stir in taco seasoning, ranch seasoning (if using), fire-roasted tomatoes, and Rotel.
- 5.** Mix everything together until fully combined.
- 6.** Add Pasta and Broth: Break the spaghetti in half and place on top of the meat mixture.
- 7.** Pour in beef broth, pressing the noodles down to ensure they're submerged.
- 8.** Bring to a boil, then reduce heat and simmer for 12-15 minutes, stirring occasionally, until pasta is tender and most liquid is absorbed.
- 9.** Stir in Cream and Cheese: Once pasta is cooked, stir in sour cream, Velveeta, cheddar, and pepper jack cheese.
- 10.** Stir until melted and the sauce is creamy and smooth.
- 11.** Serve and Top: Spoon into bowls or plates and top with your favorite garnishes: jalapeños, crushed Doritos, cilantro, or hot sauce.

SWAPS & NOTES

Use more cheddar or add cream cheese for richness.

Toss in corn, black beans, or chopped spinach.

Spice it up : Add chili flakes, chipotle powder, or diced jalapeños.

Protein swap : Ground pork, veggie crumbles, or shredded rotisserie chicken work too.

TIPS FOR SUCCESS

Don't overcook the pasta -pull it off the heat once it's just al dente.

Stir often to prevent sticking and ensure even cooking.

Let it sit uncovered for a few minutes to thicken.

Add a splash of milk or broth before serving.

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

Original recipe: <https://chefmaniac.com/easy-one-pot-taco-spaghetti-recipe-with-ground-beef-and-cheese/>