

How to Make Taco-Stuffed Potatoes - The Best of Both Worlds

-a cozy, comforting, and flavor-packed dinner that everyone at the table will love.



OVEN
400°F

TIME
60 min

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INGREDIENTS

? For the Potatoes:

4 large baking potatoes, scrubbed and pricked with a fork

1 tbsp olive oil

Salt and pepper, to taste

? For the Taco Filling:

1 lb ground beef

1 packet taco seasoning mix

$\frac{1}{2}$ cup water

? For the Toppings:

1 cup shredded cheddar cheese

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

... cup chopped green onions

... cup sliced black olives

1 medium tomato, diced

Sliced jalapeños, to taste

DIRECTIONS

1. Bake the Potatoes: Preheat oven to 400°F (200°C).
2. Rub washed and pricked potatoes with olive oil, then season with salt and pepper.
3. Place on a baking sheet and bake for 50-60 minutes, or until fork-tender.
4. Make the Taco Filling: In a skillet over medium heat, brown ground beef until fully cooked.
5. Drain excess grease.
6. Stir in the taco seasoning and $\frac{1}{2}$ cup of water.
7. Simmer for 5 minutes, stirring occasionally, until the sauce thickens.
8. Assemble the Potatoes: Once baked, carefully slice each potato open and fluff the inside with a fork.
9. Spoon the taco beef mixture into each potato.
10. Load the Toppings: Sprinkle with shredded cheddar cheese (it'll melt from the heat of the potato).
11. Top with sour cream, green onions, tomatoes, olives, and jalapeños-or your favorite taco fixings.
12. Serve & Enjoy: Serve immediately while everything's hot and gooey.
13. Add a side of salsa or guac for extra flair.

SWAPS & NOTES

Ground turkey or plant-based crumbles work great as lean or vegetarian options.

Add beans or corn to the meat for more texture and flavor.

Use a DIY blend of chili powder, cumin, garlic powder, onion powder, and paprika.

Make it spicier with hot sauce or chipotle crema.

TIPS FOR SUCCESS

Choose russet potatoes for the fluffiest insides and crispiest skins.

Microwave shortcut : Start potatoes in the microwave for 6-8 minutes, then finish in the oven for crisp skins.

Make it a bar : Let everyone build their own with a toppings buffet for family dinners or parties.

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

Original recipe: <https://chefmaniac.com/how-to-make-taco-stuffed-potatoes-the-best-of-both-worlds/>