

This Cheesy Taco Spaghetti Is the Ultimate One-Pot Weeknight Dinner

When taco night and pasta night collide, magic happens. 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 (14.5 oz)
- 1 can tomato sauce (8 oz)
- 2 cups beef broth
- 8 oz spaghetti noodles (uncooked)
- 1 cup shredded cheddar cheese
- Salt and pepper, to taste
- Chopped green onions
- Sour cream
- Sliced jalapeños

Ingredient Notes & Swaps:

Ground Beef: Ground turkey or chicken works just as well.

Taco Seasoning: Use a store-bought packet or make your own with chili powder, cumin, paprika, and garlic powder.

Cheese: Cheddar is classic, but feel free to mix in Monterey Jack or pepper jack for heat.

Pasta: Spaghetti is fun, but rotini, penne, or shells also work great.

Step-by-Step Instructions:

Brown the Beef In a large pot or Dutch oven, cook ground beef over medium heat until browned. Drain any excess fat if needed.

Add Onion & SeasoningAdd diced onion to the pot and cook for 3-4 minutes until softened. Stir in taco seasoning and cook for 1 more minute.

Simmer with Sauce & PastaAdd diced tomatoes, tomato sauce, beef broth, and spaghetti. Bring to a simmer. Stir occasionally to prevent sticking.

Cook Until Pasta is TenderCover and simmer for 12-15 minutes, stirring every few minutes, until pasta is al dente and the sauce has thickened.

Stir in the CheeseRemove from heat and mix in the shredded cheddar cheese until melted and creamy. Season with salt and pepper to taste.

Top & ServeServe hot with your favorite toppings: green onions, jalapeños, or a dollop of sour cream.

Tips for Success:

Break the pasta in half so it fits easily in the pot and cooks evenly.

Don't skip the stirring: Prevents noodles from sticking and ensures even cooking.

Add veggies: Toss in some bell peppers, corn, or black beans for a little extra texture and nutrition.

Serving Suggestions & Pairings:

Beer Cheese Dip - as a pre-dinner snack

Crockpot Nacho Dip - to double the cheesy fun

Dorito Casserole - for a Tex-Mex flavor explosion

Sheet Pan Quesadillas - to build a full spread

Chicken Enchiladas - for a dinner table full of comfort

Storage & Leftovers:

DIRECTIONS

1. **Brown the : Beef**In a large pot or Dutch oven, cook ground beef over medium heat until browned. Drain any excess fat if needed.
2. **Add : Onion & Seasoning**Add diced onion to the pot and cook for 3-4 minutes until softened. Stir in taco seasoning and cook for 1 more minute.
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6. **Top & : Serve**Serve hot with your favorite toppings: green onions, jalapeños, or a dollop of sour cream.
7. **Tips for Success:** Break the pasta in half so it fits easily in the pot and cooks evenly.
8. **Don't skip the stirring:** Prevents noodles from sticking and ensures even cooking.
9. **Add veggies:** Toss in some bell peppers, corn, or black beans for a little extra texture and nutrition.
10. **Serving Suggestions & Pairings:** This cheesy pasta holds its own, but you can take your taco night to the next level with:
 11. **Beer : Cheese Dip** - as a pre-dinner snack
 12. **Crockpot : Nacho Dip** - to double the cheesy fun
 13. **Dorito : Casserole** - for a Tex-Mex flavor explosion
 14. **Sheet : Pan Quesadillas** - to build a full spread

15. Chicken : Enchiladas - for a dinner table full of comfort
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
17. Reheat: Microwave or reheat gently on the stove with a splash of broth or water.
18. Freeze: Freeze in single-serve portions for up to 2 months.
19. More Recipes You'll Love: If you love one-pot meals and cheesy Tex-Mex twists, try these next:
20. Dorito : Casserole - cheesy, crunchy, and craveable
21. Crockpot : Nacho Dip - melty and meaty
22. Beer : Cheese Dip - smooth, bold, and perfect with chips
23. Sheet : Pan Quesadillas - easy and full of flavor
24. Chicken : Enchiladas - a saucy classic
25. Final Thoughts: One-Pot Cheesy Taco Spaghetti is everything you want in a weeknight dinner-quick, flavorful, cheesy, and ridiculously satisfying. It's taco night meets pasta night, and the result is a skillet full of comfort that disappears fast. Whether you're feeding a family or just want leftovers that actually taste amazing, this recipe delivers.

SWAPS & NOTES

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

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