

## How to Make Cheesy Taco Spaghetti in Just 30 Minutes

### One-Pot Cheesy Taco Spaghetti



**TIME**  
**30 min**

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**ChefManiac**

#### INGREDIENTS

- 1 lb ground beef
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 1 packet (1 oz) taco seasoning
- 1 can (10 oz) diced tomatoes with green chilies (like Ro-Tel), undrained
- 3 cups water
- 8 oz uncooked spaghetti, broken in half
- 1 cup shredded cheddar cheese
- ½ cup shredded mozzarella cheese
- Salt and pepper, to taste
- Fresh cilantro, chopped (optional garnish)

#### DIRECTIONS

- 1. Brown the Beef:** In a large skillet or Dutch oven over medium heat, cook the ground beef and diced onion for 5-7 minutes until browned and soft. Add garlic and sauté 1 minute more. Drain excess grease.
- 2. Add Taco Flavor:** Stir in taco seasoning until meat is coated. Add the full can of diced tomatoes with green chilies (juice and all). Stir well.
- 3. Cook the Pasta:** Add 3 cups water and bring to a boil. Add broken spaghetti, reduce heat to low, and simmer covered for 12-15 minutes, stirring occasionally. Pasta should be tender and most liquid absorbed.
- 4. Get Cheesy:** Remove from heat. Stir in half the shredded cheddar and mozzarella until melted and creamy. Sprinkle remaining cheese over the top, cover, and let sit for 2-3 minutes until melty.
- 5. Finish & Serve:** Taste and adjust salt and pepper. Garnish with chopped fresh cilantro, if desired.

#### TIPS FOR SUCCESS

Stir frequently so pasta doesn't stick to the bottom.

Use pre-shredded cheese for speed, or grate your own for extra melt factor.

If sauce gets too thick, add a splash of milk or broth.

Leftovers reheat beautifully the next day-just add a splash of water and microwave.

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

Original recipe: <https://chefmaniac.com/how-to-make-cheesy-taco-spaghetti-in-just-30-minutes/>