

Cheesy Beef Taco Pockets: A Fun and Flavorful Handheld Meal

crispy, cheesy, and flavor-packed tacos



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 pound ground beef
- 1 packet taco seasoning (or homemade taco seasoning)
- $\frac{1}{2}$ cup water
- 1 cup shredded cheddar cheese (or Mexican blend)
- 1 can (8-count) refrigerated biscuit dough (or crescent rolls)
- 1 egg (for egg wash, optional)
- 1 tablespoon milk (for egg wash, optional)
- 1 tablespoon butter, melted (for brushing)
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon paprika

Chopped cilantro or green onions (for garnish, optional)

How to Make Cheesy Beef Taco Pockets:

1. Preheat the Oven:

2. Cook the Beef Filling:

In a skillet over medium heat, cook the ground beef until browned.

Drain excess grease and stir in the taco seasoning and water. Let simmer for 2-3 minutes until thickened.

Remove from heat and stir in the shredded cheese.

3. Prepare the Dough:

Roll out the biscuit dough into thin circles or flatten crescent rolls into squares.

Place a spoonful of the beef mixture in the center of each dough round.

4. Seal the Pockets:

Fold the dough over the filling to create a half-moon or square pocket.

Press the edges with a fork to seal tightly.

5. Brush and Bake:

Whisk together the egg and milk for an egg wash (optional, for golden color).

Brush the pockets with the egg wash or melted butter.

Sprinkle with garlic powder and paprika for extra flavor.

Bake for 12-15 minutes, or until golden brown and crispy.

6. Serve and Enjoy:

Let cool for a few minutes before serving.

Garnish with cilantro or green onions and serve with sour cream, salsa, or guacamole.

My Best Tips for Perfect Taco Pockets:

Seal them well - Use a fork to prevent the filling from spilling out.

Use fresh dough - If biscuit or crescent dough gets too warm, chill it before rolling.

Try different cheeses - Pepper jack or Monterey Jack add a great flavor twist.

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Cook the Beef Filling: In a skillet over medium heat, cook the ground beef until browned.
3. Drain excess grease and stir in the taco seasoning and water. Let simmer for 2-3 minutes until thickened.
4. Remove from heat and stir in the shredded cheese.
5. Prepare the Dough: Roll out the biscuit dough into thin circles or flatten crescent rolls into squares.
6. Place a spoonful of the beef mixture in the center of each dough round.
7. Seal the Pockets: Fold the dough over the filling to create a half-moon or square pocket.
8. Press the edges with a fork to seal tightly.
9. Brush and Bake: Whisk together the egg and milk for an egg wash (optional, for golden color).
10. Brush the pockets with the egg wash or melted butter.
11. Sprinkle with garlic powder and paprika for extra flavor.
12. Bake for 12-15 minutes, or until golden brown and crispy.
13. Serve and Enjoy: Let cool for a few minutes before serving.
14. Garnish with cilantro or green onions and serve with sour cream, salsa, or guacamole.
15. My Best Tips for Perfect Taco Pockets: Seal them well - Use a fork to prevent the filling from spilling out.
16. Use fresh dough - If biscuit or crescent dough gets too warm, chill it before rolling.

17. Try different cheeses - Pepper jack or Monterey Jack add a great flavor twist.
18. Make them ahead - Freeze unbaked pockets and bake fresh when needed.
19. What to Serve with Cheesy Beef Taco Pockets: These taco pockets pair perfectly with:
20. Mexican rice or black beans - A filling side dish.
21. Corn salsa or guacamole - Fresh and flavorful dips.
22. A crisp side salad - Balances the richness of the cheese and beef.
23. A cold margarita or agua fresca - The perfect refreshing drink pairing.
24. FAQs: Can I make these taco pockets ahead of time?Yes! Assemble them and freeze before baking. Bake straight from frozen at 375°F for 18-20 minutes.
25. Can I use ground turkey instead of beef?Absolutely! Ground turkey works great as a leaner option.

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

Original recipe: <https://chefmaniac.com/cheesy-beef-taco-pockets-a-fun-and-flavorful-handheld-meal/>