

Cheesy Taco Baked Potatoes: A Simple, Crowd-Pleasing Dinner Recipe

Ultimate Taco Stuffed Baked Potatoes: The Easy Weeknight Dinner Shortcut



OVEN
400°F

TIME
10 min

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INGREDIENTS

4 medium potatoes (Russet or Idaho work best)
2 tablespoons olive oil
1 pound ground beef or turkey
1 packet taco seasoning (or about 2 tablespoons of your favorite blend)
1 cup shredded cheese (Cheddar, Colby Jack, or a Mexican blend)
Sour cream (for topping)
Chopped green onions (for topping)
Diced tomatoes (for topping)
Shredded lettuce (for topping)

Swaps and Notes:

Protein: While ground beef is classic, ground turkey, shredded chicken (leftovers work great!), or a meat-free option like crumbled tofu or black beans can be swapped in for the taco meat.

Cheese: Feel free to get creative! Monterey Jack melts beautifully, and a dollop of queso fresco adds a nice salty bite.

Spice Level: To kick up the heat, add a pinch of chili flakes to the taco meat or use a spicy taco seasoning blend.

Make it Vegan: Omit the meat and use seasoned black beans and corn, then swap the sour cream and shredded cheese for vegan alternatives.

Potatoes: Russet potatoes are ideal because they have a starchy interior that fluffs up perfectly when baked, creating that signature airy center.

DIRECTIONS

- 1. Prep the Potatoes:** Preheat your oven to 400°F (200°C). Give the potatoes a good scrub under cold water to remove any dirt. Using a fork, prick each potato several times all over-this lets the steam escape and prevents them from exploding in the oven. Rub them all over with olive oil and a sprinkle of salt. Place them right on the oven rack or on a baking sheet. Let them bake for about 45 to 60 minutes, until the skin is crispy and you can easily pierce them with a fork.
- 2. Cook the Taco Filling:** While the potatoes are baking, heat a large skillet over medium heat. Add your ground beef or turkey and cook, breaking it up with a spoon, until it is fully browned and cooked through. Drain any excess fat from the skillet. Stir in the taco seasoning along with the amount of water instructed on the packet (usually about 41 to 21 cup). Simmer for about 5 minutes until the mixture has thickened and is well combined and fragrant.
- 3. Stuff and Melt:** When the potatoes are done, take them out of the oven. Carefully cut each one open lengthwise, but don't cut all the way through-you want a pocket. Use a fork to gently fluff up the insides of the potato, creating plenty of space for your fillings. Spoon a generous amount of the warm taco meat into each potato, then pile on a handful of shredded cheese. Pop the potatoes back into the oven for just 3 to 5 minutes, or until the cheese is melted and gooey.
- 4. Load 'Em Up!:** This is the fun part! Once the cheese is melted, remove the potatoes and transfer them to serving plates. Load them up with your favorite

toppings: a big dollop of sour cream, a sprinkle of green onions, some fresh diced tomatoes, and a handful of crisp shredded lettuce. Serve them up hot and enjoy!

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TIPS FOR SUCCESS

The Fluff: Don't skip fluffing the potato interior with a fork.

This step aerates the potato, makes it extra creamy, and creates more room for your delicious filling.

Crispy Skin: For the best crispy skin, make sure you rub the potatoes thoroughly with oil and salt and don't wrap them in foil while baking.

Make-Ahead Filling: The taco meat can be cooked 1-2 days ahead of time and stored in the fridge.

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

Original recipe: <https://chefmaniac.com/cheesy-taco-baked-potatoes-a-simple-crowd-pleasing-dinner-recipe/>