

Better Than Pasta Night: How to Make Cheesy, Savory Taco Spaghetti

2 pounds (I prefer 80/20 for the best flavor, but 90/10 works too).



TIME
4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Spaghetti Noodles: 1 pound (standard box).
Ground Beef: 2 pounds (I prefer 80/20 for the best flavor, but 90/10 works too).
Yellow Onion: $\frac{1}{2}$ large onion, finely diced.
Bell Pepper: 1 medium diced (any color works, but green or red adds great contrast).
Olive Oil: 2 tablespoons for sautøing.
Taco Seasoning: 1 packet (or 3 tablespoons of homemade blend).
Diced Tomatoes with Green Chilis: 1 can (10 oz), keep the liquid!
Sour Cream: 1 cup (full-fat provides the best texture).
Beef Broth: 1 cup to create the base of the sauce.
Mexican Blend Cheese: 2 cups, shredded (Monterey Jack, Cheddar, and Asadero mix).

DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Add the spaghetti and cook according to the package instructions until al dente. Drain the noodles and set them aside. Pro-Tip: Toss them with a teaspoon of oil to keep them from sticking while you prep the sauce.
- 2. Sautø & Brown:** In a large, deep skillet or Dutch oven, heat the olive oil over medium-high heat. Toss in your diced onions and bell peppers. Sautø for about 3-4 minutes until they are soft and fragrant. Add the ground beef to the skillet, breaking it up with a wooden spoon, and cook until it is completely browned. Be sure to drain the excess fat so the sauce doesn't become greasy.
- 3. Make it Saucy:** Return the skillet to the stove over low-medium heat. Add the taco seasoning, the entire can of diced tomatoes with green chilis (do not drain!), beef broth, and sour cream. Stir in the shredded cheese. Continue to stir until the cheese has melted and the ingredients have melded into a rich, creamy orange sauce.
- 4. Combine:** Add your cooked spaghetti into the skillet. Using tongs or a large pasta fork, toss the noodles thoroughly. You want every single strand of spaghetti to be coated in that savory taco sauce. Let it sit for 2 minutes on low heat to allow the noodles to absorb some of the broth.
- 5. Serve:** Plate the pasta while it's steaming hot. Garnish with fresh cilantro, a dollop of extra sour cream, or even some crushed tortilla chips for crunch.

SWAPS & NOTES

Protein Swaps: If you want to lighten things up, ground turkey or ground chicken are excellent substitutes for the beef.

The Pasta: While spaghetti is the classic choice, rotini or penne work well if you want a "sturdier" bite that holds the sauce in its ridges.

Heat Level: If you like it spicy, use the "Hot" version of diced tomatoes with green chilis or add a diced jalapeño when sautéing your onions.

The Cheese: For the meltiest results, grate your own cheese from a block.

TIPS FOR SUCCESS

Don't Overcook the Pasta: Since the noodles will sit in the hot sauce for a few minutes, cooking them al dente (firm to the bite) ensures they don't become mushy.

Deglaze the Pan: When you add the beef broth, use your spoon to scrape up any browned bits (fond) from the bottom of the skillet.

That is where the deep flavor lives!

Consistency Check: If the sauce feels too thick, splash in a little extra beef broth.

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

Original recipe: <https://chefmaniac.com/better-than-pasta-night-how-to-make-cheesy-savory-taco-spaghetti/>