

Cheesy Crescent Roll Taco Bake (Quick Weeknight Dinner)

If you're craving tacos but want something



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1 packet taco seasoning mix
- 1/2 cup water
- 1 can (8 oz) Pillsbury crescent rolls
- 1 cup shredded cheddar cheese
- 1/2 cup diced tomatoes
- 1/4 cup sliced black olives
- 1/4 cup chopped green onions
- 1/2 cup sour cream (optional)

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
2. Cook the Ground Beef: In a large skillet over medium heat, cook the ground beef until browned and fully cooked.
3. Drain any excess grease.
4. Add Taco Seasoning: Stir in the taco seasoning mix and water.
5. Simmer for about 5 minutes, stirring occasionally, until the mixture thickens slightly.
6. Prepare the Crescent Roll Crust: Unroll the crescent roll dough and press it evenly into the bottom of the prepared baking dish.
7. Seal the seams so it forms a solid crust.
8. Add the Beef Layer: Spread the seasoned taco meat evenly over the crescent roll crust.
9. Add the Cheese: Sprinkle the shredded cheddar cheese evenly across the beef layer.
10. Bake: Place the dish in the oven and bake for 15-20 minutes until:
 11. The crescent roll crust is golden brown
 12. The cheese is melted and bubbly
13. Add Fresh Toppings: Remove the taco bake from the oven and top with:
 14. Diced tomatoes
 15. Sliced black olives
 16. Chopped green onions
17. Serve: Slice into squares and serve warm with sour cream on top if desired.

SWAPS & NOTES

This recipe is easy to customize depending on your taste preferences.

Ground beef substitute Ground turkey or ground chicken can be used for a lighter option.

Cheese options Cheddar works perfectly, but a Mexican cheese blend or Monterey Jack also melts beautifully.

Extra taco fillings Try adding black beans, corn, or diced bell peppers to the beef mixture for added flavor and texture.

TIPS FOR SUCCESS

Seal the crescent roll seams well This prevents the crust from separating while baking.

Drain the beef thoroughly Removing excess grease helps keep the crust from getting soggy.

Use freshly shredded cheese It melts smoother and creates a better texture.

Let the casserole rest briefly Allow it to sit for about 5 minutes before slicing so the layers hold together.

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

Original recipe: <https://chefmaniac.com/cheesy-crescent-roll-taco-bake-quick-weeknight-dinner/>