

Easy Cheddar Beef Roll Ups - A Fast, Flavor-Packed Dinner Idea

fast, satisfying meal that the whole family will love

OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 pound lean ground beef
- 1 packet taco seasoning mix
- 1/4 cup water
- 1 cup shredded cheddar cheese
- 4 large flour tortillas
- Salsa (optional topping)
- Sour cream (optional topping)
- Guacamole (optional topping)
- Chopped tomatoes (optional topping)
- Shredded lettuce (optional topping)

DIRECTIONS

1. Cook the ground beef: In a skillet over medium heat, cook the ground beef until browned and crumbly, breaking it apart as it cooks. Drain excess grease.
2. Season the beef: Add the taco seasoning mix and water to the skillet. Stir well and simmer for about 5 minutes, until the beef is evenly coated and slightly thickened.
3. Warm the tortillas: Warm the flour tortillas briefly in the microwave or skillet so they become soft and easy to roll.
4. Fill the tortillas: Divide the seasoned beef evenly among the tortillas, placing it in a line down the center.
5. Add the cheese: Sprinkle shredded cheddar cheese over the warm beef so it starts to melt.
6. Roll them up: Fold the sides of each tortilla inward, then roll tightly from the bottom to form sealed roll ups.
7. Serve immediately: Place the roll ups seam-side down on a platter and serve with your favorite toppings like salsa, sour cream, guacamole, chopped tomatoes, or shredded lettuce.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Ground beef alternatives You can substitute ground turkey or ground chicken for a lighter option.

Cheese choices While cheddar adds great flavor, Monterey Jack, Colby Jack, or a Mexican cheese blend work just as well.

Tortilla options Flour tortillas roll easily, but whole-wheat tortillas or low-carb wraps are great alternatives.

TIPS FOR SUCCESS

Use warm tortillas Warm tortillas are much easier to roll and prevent cracking.

Drain the beef well Removing excess grease keeps the roll ups from becoming soggy.

Don't overfill Adding too much filling can make the tortillas difficult to roll neatly.

Add the cheese while the beef is hot This helps the cheese melt perfectly inside the roll ups.

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

Original recipe: <https://chefmaniac.com/easy-cheddar-beef-roll-ups-a-fast-flavor-packed-dinner-idea/>