

One Pan Cinco de Mayo Recipe for an Easy Skillet Taco Night

One Pan Cinco de Mayo Recipe



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INGREDIENTS

1 pound ground beef
2 tablespoons soy sauce
2 tablespoons lime juice
1/4 teaspoon chili powder
2 tablespoons oil
1 tablespoon minced garlic
2 cups multicolor mini bell peppers, cut into thin strips
1 cup Vidalia onion or other sweet onion, cut into thin strips
1/2 teaspoon cumin
Salt, to taste
Black pepper, to taste
Queso Oaxaca or mozzarella cheese
For serving:
Corn or flour tortillas
1 lime
Salsa

DIRECTIONS

1. Marinate the beef: In a bowl, combine the ground beef with the soy sauce, lime juice, chili powder, and minced garlic. Let it sit while you prep the vegetables.
2. Chop the vegetables: Slice the mini bell peppers and onion into thin strips.
3. Heat the skillet: Place a cast iron skillet or large pan over medium-high heat and add the oil.
4. Cook the vegetables: Add the onions and bell peppers and sauté until they begin to soften.
5. Add a little more garlic if desired and stir briefly until fragrant.
6. Cook the beef: Add the marinated beef to the skillet along with the cumin. Cook, breaking it apart, until the beef is fully cooked and browned.
7. Taste and adjust with salt and pepper as needed.
8. Melt the cheese: Tear the Oaxaca cheese over the top of the skillet mixture. Cover the pan and let the cheese melt, then turn off the heat.
9. Warm the tortillas: While the cheese melts, warm the tortillas.
10. Serve: Serve the beef and pepper mixture with warm tortillas, salsa, and lime wedges.

SWAPS & NOTES

Queso Oaxaca is especially nice here because it melts beautifully and gives the skillet that stretchy, cheesy finish, but mozzarella is a perfectly good substitute if that

is easier to find.

Mini bell peppers add sweetness and color, which makes the skillet especially vibrant, but regular bell peppers sliced thinly work just as well.

The soy sauce may seem unexpected, but it adds savory depth to the beef and works really well with the lime and garlic.

Corn tortillas give the meal a more traditional taco-night feel,

while flour tortillas make everything a little softer and more flexible.

TIPS FOR SUCCESS

Slice the peppers and onions thinly so they cook quickly and blend nicely into the beef.

Do not overcook the vegetables if you want them to keep a little texture.

A slight bite gives the skillet more contrast and keeps it lively.

Cover the skillet only long enough to melt the cheese.

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