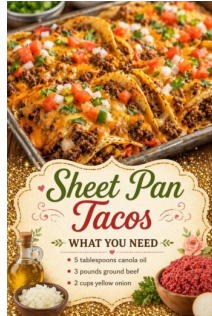


Sheet Pan Tacos That Make Weeknight Dinner Almost Too Easy

1 pound ground beef or ground turkey



OVEN
400°F

TIME
2 to 3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound ground beef or ground turkey
1 small onion, diced
2 cloves garlic, minced
1 packet taco seasoning or 2 tablespoons homemade taco seasoning
1/3 cup water
8 small flour or corn tortillas
1 1/2 cups shredded cheddar or Mexican blend cheese
1 tablespoon olive oil or cooking spray
Optional toppings: shredded lettuce, diced tomatoes, sour cream, salsa, avocado, jalapeños, cilantro

DIRECTIONS

1. Preheat your oven to 400°F. Lightly grease a large sheet pan or line it with parchment paper.
2. In a large skillet over medium heat, cook the ground beef and onion until the meat is browned and the onion is softened. Drain excess grease if needed.
3. Stir in the garlic, taco seasoning, and water. Simmer for 2 to 3 minutes until the mixture is thickened and well coated.
4. Arrange the tortillas on the sheet pan. You can either fold them taco-style after filling or lay them flat, depending on the style you prefer.
5. Spoon the taco meat evenly into each tortilla. Sprinkle cheese over the top.
6. Fold the tortillas if desired and lightly brush or spray the outsides with oil to help them crisp in the oven.
7. Bake for 10 to 15 minutes, or until the cheese is melted and the tortillas are golden around the edges.
8. Remove from the oven and add your favorite toppings before serving.

SWAPS & NOTES

Ground beef gives these tacos a classic taco-night flavor, but ground turkey or shredded chicken works just as well.

You can even use black beans or a meatless crumble if you want a vegetarian version.

Flour tortillas tend to fold and bake a little more easily, while corn tortillas bring a more traditional taco flavor.

If using corn tortillas, warming them slightly first can help prevent cracking.

TIPS FOR SUCCESS

A moderate amount of filling helps them bake evenly and keeps everything from spilling out onto the pan.

Warm tortillas briefly before filling if they feel stiff.

This is especially helpful for corn tortillas and makes them easier to fold without tearing.

A light brushing of oil on the tortillas makes a big difference in texture.

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

Original recipe: <https://chefmaniac.com/sheet-pan-tacos-that-make-weeknight-dinner-almost-too-easy/>