

Taco Sloppy Joes with Melted Cheese: A Bold and Easy Dinner Recipe

Loaded Cheesy Taco Sloppy Joes



TIME
35 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pound ground beef
- 1 tablespoon olive oil
- 1/2 cup diced onion
- 2 cloves garlic, minced
- 1 packet taco seasoning, or 2 tablespoons homemade
- 1/2 cup water
- 1/2 cup tomato sauce
- 1 tablespoon ketchup
- 1 teaspoon Worcestershire sauce
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 4 hamburger buns
- 1/2 cup shredded lettuce
- 1/2 cup diced tomatoes
- 1/4 cup sour cream

DIRECTIONS

- 1.** Cook the beef and onions: Heat the olive oil in a large skillet over medium heat. Add the ground beef and diced onion, cooking until the beef is browned and the onion is softened. Stir in the garlic and cook for about 1 minute, just until fragrant.
- 2.** Add taco seasoning: Sprinkle in the taco seasoning and pour in the water. Stir everything together and let it simmer for about 5 minutes, allowing the seasoning to coat the beef and the liquid to reduce slightly.
- 3.** Build the sauce: Add the tomato sauce, ketchup, and Worcestershire sauce to the skillet. Stir well and let the mixture simmer for another 5 to 7 minutes, until it becomes rich, saucy, and well combined.
- 4.** Melt in the cheese: Stir in half of the cheddar cheese and half of the Monterey Jack cheese. Mix until the cheese is fully melted and the beef mixture becomes creamy and cheesy.
- 5.** Toast the buns: If desired, lightly toast the hamburger buns for a little extra texture and to help them hold up better under the saucy filling.
- 6.** Assemble the sandwiches: Spoon the cheesy taco meat generously onto the bottom half of each bun. Top with shredded lettuce, diced tomatoes, and a dollop of sour cream.
- 7.** Finish and serve: Sprinkle the remaining cheddar and Monterey Jack over the top for even more cheesy goodness. Add the top buns and serve immediately while hot and deliciously messy.

SWAPS & NOTES

This recipe is easy to adapt based on your tastes and what's already in your kitchen.

Ground beef: An 80/20 or 85/15 ground beef works well for a flavorful filling.

You can also use ground turkey if you want a lighter option.

Cheese: Cheddar and Monterey Jack are a great combination, but pepper jack would be a delicious swap if you want more heat.

TIPS FOR SUCCESS

For the best sloppy joe texture, let the sauce simmer long enough to thicken without drying out.

You want it saucy enough to feel indulgent, but not so loose that it slides right off the bun.

To make these sandwiches even better, lightly toast the buns before assembling.

This small step helps prevent sogginess and adds a little structure.

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

Original recipe: <https://chefmaniac.com/taco-sloppy-joes-with-melted-cheese-a-bold-and-easy-dinner-recipe/>