

Cheesy Taco Ranch Bites: A 30-Minute Crowd-Pleasing Recipe

1 package (1 oz) taco seasoning



TACO RANCH BITES

YOU WILL NEED
1. 1 pound lean ground beef
2. 1 package (1 oz) taco seasoning

OVEN
375°F

TIME
30 min

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SAVE
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INGREDIENTS

- 1 pound lean ground beef
- 1 package (1 oz) taco seasoning
- 1 can (10 oz) diced tomatoes and green chiles, undrained
- 2 cups shredded cheddar cheese

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it to prevent sticking.
- 2.** Cook the beef: In a skillet over medium heat, cook the ground beef until browned, breaking it apart as it cooks. Drain excess grease if needed.
- 3.** Add seasoning and tomatoes: Stir in the taco seasoning and the diced tomatoes with green chiles (including the liquid). Mix well and let the mixture simmer for a few minutes until heated through and slightly thickened.
- 4.** Create cheese bases: On the prepared baking sheet, place small piles of shredded cheddar cheese, spacing them apart. These will form the crispy base of each bite.
- 5.** Add the beef mixture: Spoon a small amount of the taco beef mixture onto each pile of cheese.
- 6.** Bake: Bake for 10-12 minutes, or until the cheese is melted, bubbly, and slightly crispy around the edges.
- 7.** Cool slightly and serve: Let the bites cool for a few minutes so they firm up slightly before serving.
- 8.** Add toppings and enjoy: Serve warm with sour cream, salsa, or chopped cilantro if desired.

SWAPS & NOTES

This recipe is flexible and easy to adjust based on your preferences: Ground beef: Lean beef works best to avoid excess grease, but you can also use ground turkey or chicken.

Taco seasoning: Store-bought is quick and convenient, but homemade seasoning works just as well.

Diced tomatoes with green chiles: These add moisture and a mild kick.

You can use plain diced tomatoes if you prefer less heat.

TIPS FOR SUCCESS

For the crispiest bites, make sure the cheese piles are spaced out on the baking sheet.

If they're too close together, they'll melt into one large sheet instead of forming individual bites.

Letting the beef mixture simmer briefly after adding the tomatoes helps reduce excess moisture, which keeps the bites from becoming soggy.

Also, allow them to cool slightly before removing them from the pan.

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

Original recipe: <https://chefmaniac.com/cheesy-taco-ranch-bites-a-30-minute-crowd-pleasing-recipe/>