

Taco Crescent Pie: A Simple, Cheesy Dinner That Disappears Fast

Here is a classic ingredient lineup for Cheesy Taco Crescent Pie:



OVEN
375°F

TIME
20 to 25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground beef
- 1 packet taco seasoning
- 2/3 cup water
- 1 can refrigerated crescent roll dough
- 1 to 1 1/2 cups shredded cheddar cheese or Mexican blend cheese
- 1/2 cup sour cream, optional
- 1/2 cup salsa, optional
- 1/4 cup chopped green onions or diced tomatoes, optional for topping

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F and lightly grease a pie plate or round baking dish.
2. Cook the beef: In a large skillet over medium heat, brown the ground beef until fully cooked. Drain any excess grease.
3. Add the taco seasoning: Stir in the taco seasoning and water. Simmer for a few minutes until the mixture thickens and becomes well coated.
4. Prepare the crust: Unroll the crescent dough and press it into the bottom and slightly up the sides of the prepared pie dish. Pinch the seams together to form a solid crust.
5. Add the filling: Spread the taco meat evenly over the crescent crust. If using sour cream or salsa, layer them in before adding the cheese or dollop them over the meat.
6. Add the cheese: Sprinkle the shredded cheese evenly over the top.
7. Bake: Bake for 20 to 25 minutes, or until the crescent crust is golden brown and the cheese is melted and bubbly.
8. Cool slightly and serve: Let the pie rest for a few minutes before slicing. Top with green onions, diced tomatoes, or your favorite taco toppings.

SWAPS & NOTES

This recipe is flexible, which makes it even more useful on busy nights.

Ground turkey or ground chicken can be used instead of ground beef.

Refried beans can be spread over the crust before adding the meat for a heartier filling.

Cream cheese or sour cream mixed into the taco meat adds extra creaminess.

TIPS FOR SUCCESS

Drain the beef well so the crust does not get soggy.

Too much grease or liquid can make the pie heavy and keep the bottom from baking properly.

It is tempting to pile on too many toppings, but keeping the layers balanced helps the pie slice cleanly and bake evenly.

Let the pie rest for 5 to 10 minutes before cutting.

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

Original recipe: <https://chefmaniac.com/taco-crescent-pie-a-simple-cheesy-dinner-that-disappears-fast/>