

Cheesy Taco Potatoes That Turn Baked Potatoes into the Ultimate Comfort Food Dinner

4 to 6 medium Russet potatoes



CHEESY TACO POTATOES

You Will Need
1 cup shredded cheddar cheese
1 pound lean ground beef
1/2 cup sour cream

OVEN
400°F

TIME
45 to 60 min

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INGREDIENTS

- 1 pound lean ground beef
- 4 to 6 medium Russet potatoes
- 1 packet (1 ounce) taco seasoning
- 3/4 cup water
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/2 cup diced tomatoes
- 1/4 cup sliced green onions
- 2 tablespoons olive oil
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. Wash and dry the potatoes, then pierce each one several times with a fork.
3. Rub the potatoes with olive oil and sprinkle lightly with salt.
4. Place the potatoes directly on the oven rack or on a baking sheet and bake for 45 to 60 minutes, until tender.
5. While the potatoes are baking, heat a skillet over medium heat and cook the ground beef until browned, breaking it apart as it cooks. Drain any excess fat.
6. Add the taco seasoning and water to the skillet. Stir well and simmer for 5 to 7 minutes, until the mixture thickens.
7. Remove the potatoes from the oven and let them cool slightly. Slice each potato open and fluff the insides with a fork.
8. Spoon the taco beef evenly into each potato.
9. Sprinkle the shredded cheddar cheese over the top.
10. Return the potatoes to the oven for about 5 minutes, or until the cheese is melted.
11. Remove from the oven and top with sour cream, diced tomatoes, and sliced green onions.
12. Season with additional salt and pepper if needed, then serve warm.

SWAPS & NOTES

Russet potatoes are ideal here because they bake up fluffy and

sturdy enough to hold all the toppings.

If your potatoes are especially large, four may be enough.

Lean ground beef keeps the filling hearty without too much excess

grease, but ground turkey or ground chicken can also work well. Cheddar is the natural cheesy topping, though a Mexican-style cheese blend or Monterey Jack would also be delicious.

TIPS FOR SUCCESS

Choose potatoes that are similar in size so they bake evenly.

If they vary a lot, some may finish much earlier than others.

Do not skip fluffing the inside of the potatoes.

That little step helps create a softer texture and gives the taco filling a better place to settle in.

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

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