

Cheesy Rotel Beef Soft Tortillas: A Creamy, Crowd-Pleasing Tex-Mex Dinner

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1 min

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INGREDIENTS

For the beef and cheese filling:

- 2 1/2 pounds ground beef (80/20 blend for flavor)
- 1 tablespoon olive oil
- 1 medium onion, finely diced
- 2 tablespoons taco seasoning, plus extra to taste
- 2 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 2 1/2 cups whole milk, room temperature
- 2 cans (10 oz each) Rotel, undrained
- 2 1/2 cups freshly shredded cheddar cheese, sharp or medium
- 1/3 cup sour cream

For serving:

Soft flour tortillas

Optional toppings: chopped cilantro, diced tomatoes, jalapeños, sliced green onions, extra sour cream, shredded lettuce

DIRECTIONS

- 1.** Brown the beef and onions: Heat the olive oil in a large skillet or Dutch oven over medium-high heat. Add the ground beef and diced onion. Cook until the beef is browned and the onion is soft, breaking the meat apart as it cooks. Drain excess grease if needed.
- 2.** Season the meat: Sprinkle in the taco seasoning and stir well so the beef is evenly coated. Taste and add a little extra seasoning if you want a bolder taco flavor. Transfer the beef mixture to a plate if needed while you make the sauce.
- 3.** Make the roux: In the same pan, melt the butter over medium heat. Whisk in the flour and cook for about 1 minute, just until the raw flour smell fades.
- 4.** Build the cheese sauce: Slowly pour in the room-temperature milk, whisking constantly to keep the sauce smooth. Let it cook until it thickens slightly. Stir in the undrained Rotel and let it simmer for a couple of minutes.
- 5.** Add the cheese and sour cream: Reduce the heat to low, then stir in the shredded cheddar a handful at a time until melted. Mix in the sour cream until the sauce is smooth and creamy.
- 6.** Combine with the beef: Return the seasoned beef mixture to the skillet and stir until everything is fully coated in that rich, cheesy Rotel sauce.
- 7.** Warm the tortillas and serve: Warm the flour tortillas in a skillet, microwave, or wrapped in foil in the oven. Spoon the cheesy beef mixture into each tortilla and add your favorite toppings before serving.

SWAPS & NOTES

This recipe is incredibly forgiving, which is always a good thing when dinner needs to happen fast.

Ground beef: An 80/20 blend gives you the best flavor, but leaner beef works too.

Just know it may be slightly less rich.

Cheddar cheese: Freshly shredded cheese melts more smoothly than pre-shredded, which often contains anti-caking agents.

TIPS FOR SUCCESS

A few small tips can take this dinner from good to unforgettable: Use room-temperature milk so the sauce comes together more smoothly.

Shred the cheese yourself for the creamiest melt.

Don't boil the cheese sauce after adding the cheese, or it can turn grainy.

Warm the tortillas before filling so they stay soft and pliable.

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

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