

Easy Homemade Tostadas with Ground Beef, Refried Beans, and All the Fixings

How I Make Crispy Beef Tostadas That Taste Better Than Takeout



OVEN
400°F

TIME
30 min

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SAVE
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INGREDIENTS

- 6 tostada shells (store-bought or homemade)
- 1 lb ground beef
- 1 packet taco seasoning (or 2 tablespoons homemade mix)
- 2/3 cup water
- 1 (16 oz) can refried beans
- 1/2 cup shredded lettuce
- 1/2 cup diced tomatoes
- 1 cup shredded cheddar or Mexican blend cheese
- 1/4 cup diced red onion (optional)
- 1 avocado, sliced or mashed
- Sour cream, salsa, and hot sauce, for topping

DIRECTIONS

- 1. Cook the : Beef**In a large skillet over medium heat, I brown the ground beef, breaking it up with a spoon until it's fully cooked-about 6-8 minutes. Then I drain any excess grease.
- 2. Season : It Right**Once the beef is browned, I add the taco seasoning and 2/3 cup water. I stir to combine and let it simmer for 5-6 minutes until the sauce thickens slightly and coats the meat.
- 3. Warm the : Beans**While the beef simmers, I heat the refried beans in a small saucepan over low heat or microwave them for about 1-2 minutes. I stir in a pinch of garlic powder or a splash of hot sauce if I want a little extra flavor.
- 4. Assemble the : Tostadas**I lay out the crispy tostada shells on a clean surface or baking sheet. First, I spread a layer of warm refried beans on each shell, followed by a scoop of the seasoned beef. Then comes the fun part: toppings.
- 5. Add : All the Fixings**I pile on shredded lettuce, diced tomatoes, cheese, avocado slices, and red onion. Finally, I drizzle with sour cream and salsa. Sometimes I add a few dashes of hot sauce if I want to kick up the heat.

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

Original recipe: <https://chefmaniac.com/easy-homemade-tostadas-with-ground-beef-refried-beans-and-all-the-fixings/>