



## *Cheesy Taco Potatoes*



### **Ingredients for the Potatoes:**

- 2 lbs. Baby potatoes (halved or quartered, depending on size)
- 2 TBLs olive oil
- Salt and pepper, to taste

### **Ingredients for the Taco Mixture:**

- 1 lb. Ground beef (or turkey for a lighter option)
- 1 Packet taco seasoning (homemade or store-bought)
- ½ Cup water (for rehydrating taco seasoning)

### **Ingredients for the Toppings:**

- 2 Cups shredded cheddar cheese (or Mexican blend for added spice)
- Optional: diced tomatoes, chopped green onions, sour cream, or fresh cilantro

### **Method:**

1. Preheat your oven to 400°F.
2. In a large oven-safe skillet, toss the halved baby potatoes with olive oil, salt, and pepper. Spread them out evenly and roast in the preheated oven for 20–25 minutes, flipping halfway through, until they're golden brown and tender.
3. While the potatoes roast, cook the ground beef in a separate skillet over medium-high heat until browned and fully cooked through. Use a wooden spoon to break it into smaller pieces as it cooks. Stir in the taco seasoning and water, simmering for 5–7 minutes to allow the flavors to meld.
4. Once the potatoes are roasted, remove the skillet from the oven and push the potatoes to one side. Add the cooked beef mixture to the other side of the skillet, ensuring both components stay separate for now.
5. Sprinkle the shredded cheddar cheese generously over the top of the beef and potatoes. Return the skillet to the oven for 5–8 minutes, or until the cheese is bubbly and slightly golden.
6. Remove from the oven and sprinkle with optional toppings like diced tomatoes, green onions, sour cream, or fresh cilantro. Serve hot directly from the skillet for convenience and flair.