

# Loaded Taco Potatoes

Recipe from Simply Made Recipes • LillyAshleyDesign.com

**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

**Yield:** 4 servings

## Ingredients

- 3 cups diced potatoes (about 3 medium russet potatoes)
- 1 pound ground beef
- 2 tablespoons olive oil
- 1 packet taco seasoning
- 1/2 cup water
- 1 cup shredded cheddar cheese
- 1/2 cup diced tomatoes
- 1/4 cup sliced green onions
- 1/4 cup sour cream (optional)
- 1/4 cup crushed tortilla chips (optional)

## Instructions

- 1 Heat olive oil in a large skillet over medium heat.
- 2 Add diced potatoes and cook for 10–12 minutes, stirring occasionally, until golden and tender.
- 3 Remove potatoes from the skillet and set aside.
- 4 In the same skillet, cook ground beef until browned. Drain excess grease.
- 5 Stir in taco seasoning and water. Simmer for 2–3 minutes.
- 6 Add the potatoes back to the skillet and mix with the taco meat.
- 7 Sprinkle shredded cheddar cheese evenly over the top.
- 8 Cover the skillet and cook 2–3 minutes until cheese is melted.
- 9 Top with diced tomatoes, green onions, sour cream, and crushed tortilla chips before serving.

## Simply Made Tip

For extra flavor, add sliced avocado or a drizzle of taco sauce before serving.

## Nutrition (Approximate Per Serving)

|               |     |
|---------------|-----|
| Calories      | 480 |
| Carbohydrates | 32g |

|         |     |
|---------|-----|
| Protein | 28g |
| Fat     | 26g |
| Sugar   | 3g  |