

♥ One-Pan Cheesy Taco Rice Skillet



Some nights you just need something easy, filling, and made in one pan — and this is it ♥
This cheesy taco rice skillet comes together with simple ingredients, minimal prep, and is easily customizable so everyone actually eats it (no complaints 🙌)

🍳 Why You'll Love It

- ✓ One pan = less cleanup
 - ✓ Pantry-friendly ingredients
 - ✓ Ready in about 30 minutes
 - ✓ Makes enough for leftovers (tomorrow = handled ♥)
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🛒 Ingredients

- 1 lb ground beef
 - 1 packet taco seasoning
 - 1 cup uncooked rice
 - 2 cups beef broth
 - 1 can (15 oz) black beans, drained & rinsed
 - 1 cup corn (canned & drained or frozen)
 - 1 can diced tomatoes drained (plain or fire-roasted)
 - 1 cup shredded cheese
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👨‍🍳 Directions

1. **Brown the beef**
In a large skillet over medium heat, cook ground beef until browned. Drain excess grease if needed.
2. **Add seasoning**
Stir in taco seasoning until well combined.
3. **Add the rest**
Stir in rice, beef broth, black beans, corn, and diced tomatoes.
4. **Simmer**
Bring to a boil, then reduce heat. Cover and simmer for 15–20 minutes, or until rice is tender and liquid is absorbed.
5. **Add cheese**
Sprinkle cheese over the top, cover for a few minutes until melted.


Melanie's Tips


- Use microwave rice for a quick shortcut — or swap in leftover cooked rice to cut the cook time even more (just reduce the broth slightly)
 - This recipe doubles really easily — make it once and dinner tomorrow is already handled 
 - Use canned or frozen corn — whatever you have
 - Use fire-roasted tomatoes for a little extra flavor boost 
 - Set toppings out and let everyone build their own bowl (less complaints, easier dinner )
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Optional Toppings (use what you have)

- Diced avocado or guacamole
 - Salsa
 - Sour cream
 - Fresh cilantro
 - Jalapeños
 - Crushed tortilla chips for that extra crunch 
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Leftover Idea

Use leftovers for tacos, burrito bowls, or wraps later in the week — because cooking once and eating twice just makes life easier 

If you make it, I'd love to hear what you think 

Happy Cooking!

Melanie

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