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TACO BELL CHEESY GORDITA CRUNCH COPYCAT

Published: Oct 17, 2021 · Modified: Nov 4, 2023 by Karin and Ken · This post may contain affiliate links. [4 Comments](#)

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seasonings and has an outside that packs a crunch; only it's homemade!

One of my favorite Taco Bell items is the cheesy gordita crunch. Oh, it's so good. I would live off of it if I could. I love it so much, in fact, that I created my own version at home, and it's amazing.



CHEESY GORDITA CRUNCH RECIPE

This was inspired by my [other Taco Bell copycat recipe](#) on this site, and pairs well with this [amazing verde sauce recipe](#). Both of these delicious recipes are also Taco Bell copycats, and they're also amazing!

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This recipe has three parts, so there are quite a few ingredients, however, if you give it a look, you'll see that most of them are actually spices. In fact, you'll probably have most of the ingredients in your kitchen already.



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For the Taco Bell Taco Seasoning

- Chili powder
- Cumin
- Smoked paprika
- Coriander
- Garlic powder
- Minced onion
- Sugar

For the Spicy Ranch Sauce

- Sour cream
- Mayonnaise
- Hot sauce
- Garlic powder
- Dried dill weed
- Black pepper



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- Kosher Salt

For the Gorditas

- Ground beef
- Hard taco shells
- Gordita flour tortillas
- Shredded cheddar cheese
- Shredded iceberg lettuce
- Diced tomato

See the recipe card at the end of the post for quantities and cook times.

SUBSTITUTIONS AND VARIATIONS

Don't have the correct ingredients on hand or want to change something up? Here are some helpful tips for you to change this cheesy gordita crunch recipe.

- **Taco Seasoning** - If you don't have the spices to make your own, packaged taco seasoning works.
- **Flour Tortillas** - If you can't find gorditas, flour tortillas will work. It won't be quite the same, but it will be close.

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- **Spicy** - Add red pepper flakes or diced jalapeno to the taco meat for a spicy kick.
- **Deluxe** - Top your gordita crunch with salsa and guacamole.
- **Kid-Friendly** - Omit the spicy ranch sauce to make this recipe more palatable to kids.

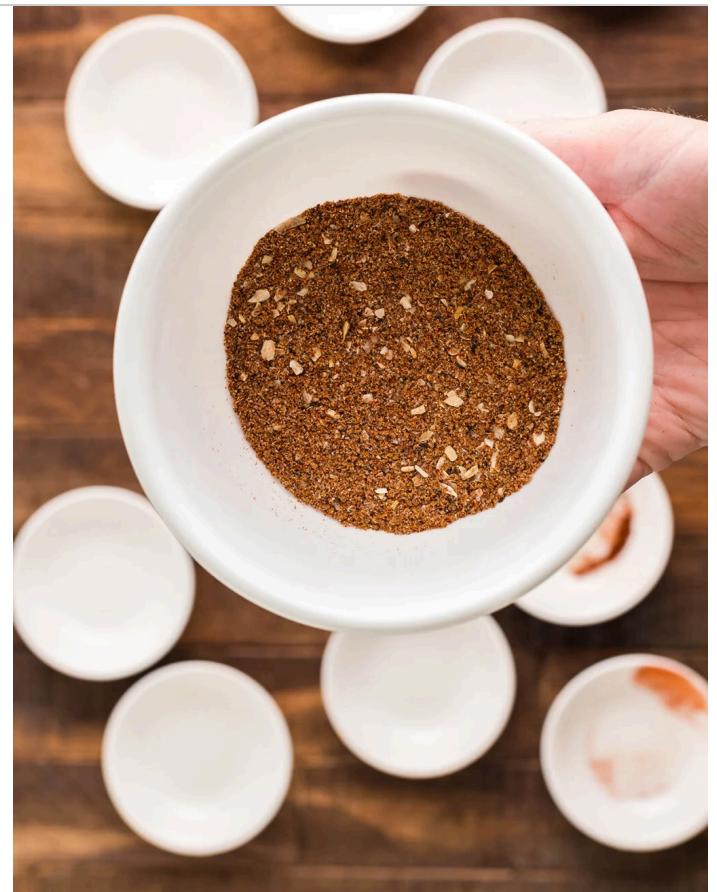
INSTRUCTIONS

There are far fewer steps than there are ingredients for this delicious copycat recipe. It only takes a handful of steps to make this super tasty copycat!

STEP 1: MAKE THE TACO SEASONING



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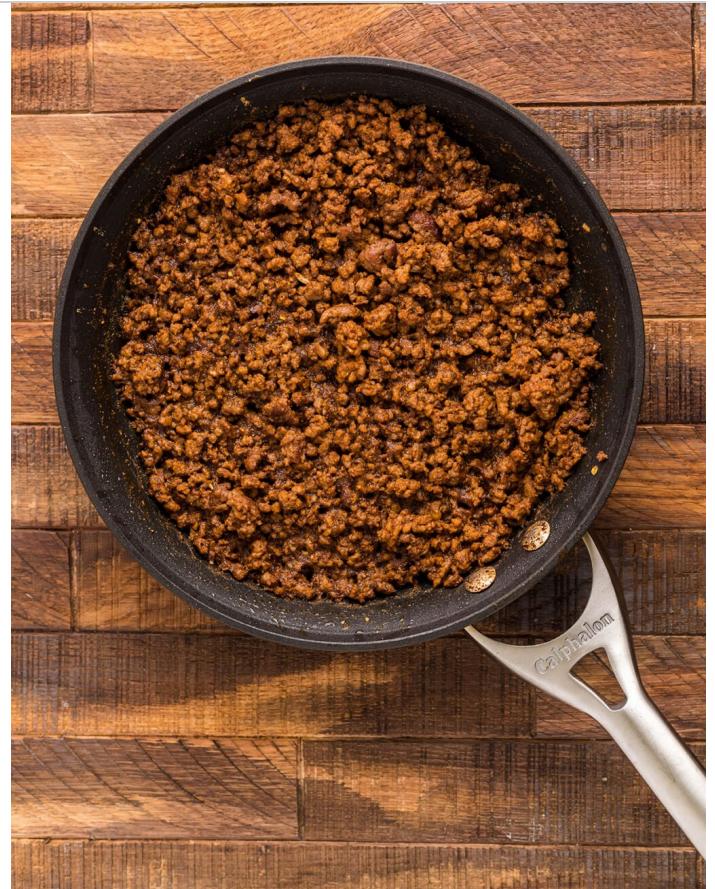


Make the taco seasoning by combining all of the seasoning ingredients in a bowl until well mixed.

STEP 2: MAKE THE TACO MEAT



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Heat a skillet over medium-high heat. Add olive oil and swirl to coat the pan. Then, add the ground beef and break it apart while cooking. About halfway through cooking the beef, stir in the taco seasoning. Remove the cooked beef from the heat and place it in a bowl.

STEP 3: PREPARE THE GORDITAS

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Lay the gorditas out on a solid work surface and cover each gordita evenly with shredded cheddar cheese. Place them in the oven on a baking sheet and bake until the cheese is melted.



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Remove them from the oven and place them on a taco stand so they hold the taco shape. Place the hard taco shell inside the gordita. Scoop the taco meat into the center of the hard shell.

STEP 4: MAKE THE SPICY RANCH SAUCE



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Make the spicy ranch sauce by combining all the ranch ingredients and whisking until well mixed.

STEP 5: PUT IT ALL TOGETHER

Top with spicy ranch sauce and shredded lettuce.

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Add tomato and cheese.

Hint: Use a baking sheet lined with parchment paper when melting the cheese on the gorditas to make it easier to transfer them from the pan to the taco stand.

If you love recipes like this, you may also enjoy these [shredded chicken tacos](#).



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STORAGE

Once made, the tacos will need to be eaten immediately. However, you can store the taco meat for up to three days in the refrigerator. You can store the ranch sauce in the refrigerator for up to a week. The taco seasoning can be stored for up to a month.

TIPS

Although this recipe is very easy to make, I have a couple of tips that will help you make it even better and even more easily.

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- Use full-fat mayonnaise and sour cream to make the tastiest possible spicy ranch sauce.

FAQ

Do you have questions about this copycat Taco Bell cheesy gordita crunch? Here are some of the most commonly asked questions about this cheesy gordita crunch recipe.

Can I refrigerate these gorditas?

I don't recommend it. The shell will get soggy.

What is a gordita?

It's a thick, soft corn tortilla.

Is this an authentic Mexican dish?

Absolutely not. It's a Taco Bell copycat, and strictly speaking, nothing at Taco Bell is authentic. It's still good, though!



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[Mexican Tacos with Pork Carnitas \(Slow Cooker\)](#)

[Taco Breakfast Burrito Recipe](#)

Ready to get cooking? Remember that you can print this recipe if you would like.

Cheesy Gordita Crunch Copycat

Follow this copycat Taco Bell cheesy Gordita crunch recipe for a version that's better than Taco Bell's. Like the original, it's loaded with beef, cheese, and seasonings and has an outside that packs a crunch; only it's homemade!

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PREP TIME

10 mins

COOK TIME

20 mins

TOTAL TIME

30 mins



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MAIN COURSE

MEXICAN

Gorditas

450 KCAL

EQUIPMENT

- Measuring cups and spoons
- Sharp knife
- cutting board
- large skillet
- wooden spoon
- mixing bowl
- Cheese grater
- rimmed baking sheet
- mixing bowl
- whisk

INGREDIENTS

1x	2x	3x
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- 1 lb ground beef
- 6 Hard Taco Shells
- 6 Gordita Flour Tortillas
- 1 cup shredded cheddar cheese or 8 oz
- 1 cup shredded iceberg lettuce
- 1 tomato diced

Copycat Taco Bell Taco Seasoning

- 1 teaspoon chili powder
- 1 teaspoon cumin
- ½ teaspoon smoked paprika
- ½ teaspoon coriander
- ½ teaspoon garlic powder
- ½ teaspoon minced onion
- ¼ teaspoon sugar



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- 1 tablespoon hot sauce
- ½ teaspoon garlic powder
- 1 teaspoon dried dill weed
- ¼ teaspoon black pepper
- ¼ teaspoon onion powder
- ¼ teaspoon dried parsley
- ¼ teaspoon kosher salt

INSTRUCTIONS

1. Preheat the oven to 375*
2. Heat a skillet over medium high heat. Add olive oil and swirl to coat the pan. Add the ground beef and break apart. Once halfway cooked, stir in the taco seasoning. Remove from heat and place into a bowl.
3. Lay gorditas out on a rimmed baking sheet. Cover each evenly with shredded cheddar cheese and place into the oven to melt for 4 minutes.
4. Prepare the spicy ranch while the cheese is melting. Add all ingredients to a mixing bowl and whisk well to combine.
5. Once cheese has melted on the gorditas, remove them from the oven and place onto a taco stand to help hold the shape. Add the hard shell tortilla over the cheese. Scoop taco meat into the center of the hardshell tortilla. Top with spicy ranch, shredded lettuce, tomato, and cheese.
6. Serve immediately and enjoy!

NOTES

- Use a baking sheet lined with parchment paper when melting the cheese on the gorditas to make it easier to transfer them from the pan



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- Use full-fat mayonnaise and sour cream to make the tastiest possible spicy ranch sauce.

NUTRITION

Serving: 1Gordita Calories: 456kcal Carbohydrates: 3g
 Protein: 23g Fat: 39g Saturated Fat: 17g
 Polyunsaturated Fat: 5g Monounsaturated Fat: 13g Trans Fat: 1g
 Cholesterol: 107mg Sodium: 523mg Potassium: 369mg
 Fiber: 1g Sugar: 2g Vitamin A: 935IU
 Vitamin C: 5mg Calcium: 321mg Iron: 2mg



KEYWORD

cheesy gordita crunch, taco bell copycat

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Karin and Ken

I purchased my Gordita's at Walmart. Hope that helps. Please let me know if it doesn't. This recipe is delicious. I hope you try it. All the best. Karin

Samm

I make my own gorditas already but came here looking for a new spicy ranch recipe and I have to say, this is 10x better than Taco Bell's.

REPLY

Karin and Ken

I can't thank you enough for your comment! You made my day and I could not agree more! Do you make your gorditas differently? All the best. Karin

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WELCOME!



We are the kitchen divas: Karin and my partner in life Ken.

We have been attached at the heart and hip since the first day we met, and we love to create new dishes to keep things interesting. Variety is definitely the spice of life!

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