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Taco Bell Quesarito

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June 5, 2023, Updated on March 1, 2024 — Carrie Barnard

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Make this Taco Bell Quesarito for a cheesy, crunchy, and delicious copycat recipe. This was one of our favorite menu items and now we can make it at home.





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Taco Bell Quesarito is a delicious layers of Tex-Mex flavors. My kids love going to Taco Bell fast food. But we recently discovered that their favorite menu item was removed. They were excited when I made Quesarito at home.

What is a Taco Bell Quesarito?

A quesarito starts with an outside quesadilla then a second flour tortilla is added and topped with remaining ingredients. All the ingredients are wrapped in the tortilla and heated in a medium skillet for a crispy texture.



Ingredients:

For the Taco Meat

- Ground Beef
- Water
- Taco Seasoning

For the Spanish Rice:

- Olive Oil
- Onion (chopped)
- Uncooked white Rice
- Chicken Broth
- Chunky Salsa
- Garlic Salt
- Cumin

For the Chipotle Sauce:

- Sour Cream
- Chipotle Sauce from can of Adobo Peppers
- Chili Powder
- Sugar
- Salt and Black Pepper
- Cumin
- Paprika
- Garlic Powder
- Onion Powder

For the Quesaritos:

- Flour Tortillas (burrito size)
- Nacho Cheese sauce
- Mexican Cheese Blend
- Sour Cream
- Olive Oil

How to Make Quesarito from Taco Bell:

- **Step 1 – In a skillet or large cooking pan, cook beef over medium-high heat. When it is no longer pink, stir in the taco seasoning and the water.**





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- **Step 2** – Heat uncovered for 3-5 minutes until the flavors are combined. Set aside.
- **Step 3** – Sauté onion in oil over medium heat in a large skillet. Cook until tender, about 5 minutes.
- **Step 4** – Mix rice into skillet, stirring often. When rice begins to brown, stir in chicken broth, salsa, garlic salt and cumin.





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- **Step 5 – Reduce heat, cover and simmer 20 minutes, until the liquid has been absorbed. Set aside.**
- **Step 6 – Add all the ingredients to a medium bowl. Whisk to combine all the ingredients.**





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- **Step 7 – Set aside.**

For the Quesaritos:

- **Step 8 – Wrap the tortillas in damp paper towels and microwave them for 30 seconds until warmed.**
- **Step 9 – Warm up the nacho cheese sauce in the microwave.**
- **Step 11 – Spread nacho cheese sauce on 4 of the tortillas. Leaving a 1 inch border on the outside of the tortillas.**
- **Step 12 – Sprinkle cheddar cheese on top of the nacho cheese.**





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- **Step 13** – Top with the remaining tortillas and gently press down.
- **Step 14** – Spread the taco meat and rice on top of the 2nd tortilla.





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- **Step 15 – Drizzle the chipotle sauce and sour cream on top.**





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- **Step 16 – Fold in the sides of the tortillas and roll them up like a burrito.**





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- **Step 17** – Heat a skillet over medium high heat and spread the olive oil onto the pan.





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- **Step 18** – Cook each burrito for 2-3 minutes per side until golden brown.
- **Step 19** – Serve warm and enjoy!





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Did Taco Bell stop making Quesaritos?

Yes, Taco Bell announced as of April 19 Quesaritos will no longer be on the menu.

Variation Ideas:

- **Change the Meat** – You can easily change the meat to ground turkey or ground chicken. Use steak to make double steak grilled cheese burrito.
- **Refried Beans** – Feel free to add a layer of refried beans when layering the ingredients.
- **Lime Juice** – For added flavor, squeeze fresh lime over the top before folding tortilla.
- **Rice** – We used white rice but you can use Mexican rice or Cilantro-Lime Rice.





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Recipe Tips:

- **Adding Ingredients** – When adding the ingredients to the burrito-sized flour tortillas, leave enough room to fold the tortilla.
- **Serving** – Once broil the Quesaritos in the oven or skillet, slice it on a cutting board.





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How to Store Leftovers:

For leftovers: Wrap the burritos in foil and refrigerate for up to 3-4 days.

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Taco Bell Quesarito

★★★★★ 5 FROM 14 VOTES

Make this **Taco Bell Quesarito** for a cheesy, crunchy, and delicious copycat recipe. This was one of our favorite menu items and now we can make it at home.

PREP TIME	10 MINS	CUISINE	MEXICAN
COOK TIME	30 MINS	COURSE	MAIN COURSE
TOTAL TIME	40 MINS	CALORIES	1244
SERVINGS	4	AUTHOR	CARRIE BARNARD

INGREDIENTS

1x 2x 3x

For the Taco Meat:

-
- 1 pound Ground Beef
 - 1/4 cup Water
 - 1 Tablespoons Taco Seasoning
-

For the Spanish Rice:

- 2 Tablespoon Olive Oil
-

- 1/4 cup Onion chopped
 - 1 1/2 cups Uncooked white Rice
 - 2 cups Chicken Broth
 - 1 cup Chunky Salsa
 - 1 teaspoon Garlic Salt
 - 1 teaspoon Cumin
-

For the Chipotle Sauce:

- 1/2 cup Sour Cream
 - 2 teaspoons Chipotle Sauce from can of Adobo Peppers
 - 1 teaspoon Chili Powder
 - 1/2 teaspoon Sugar
 - 1/2 teaspoon Salt
 - 1/2 teaspoon Cumin
 - 1/2 teaspoon Paprika
 - 1/4 teaspoon Garlic Powder
 - 1/4 teaspoon Onion Powder
-

For the Quesaritos:

- 8 Flour Tortillas burrito size
 - 1 cup Nacho Cheese sauce
 - 2 cups shredded Mexican Cheese Blend
 - 1/2 cup Sour Cream
 - 1 Tablespoon Olive Oil
-

INSTRUCTIONS

For the Taco Meat:

- 1 In a skillet or large cooking pan, cook and crumble the ground beef over medium-high heat. When it is no longer pink, stir in the taco seasoning and the water.
 - 2 Heat uncovered for 3-5 minutes until the flavors are combined.
 - 3 Set aside.
-

For the Spanish Rice:

- 1 Sauté onion in oil over medium heat in a large skillet. Cook until tender, about 5 minutes.
- 2 Mix rice into skillet, stirring often. When rice begins to brown, stir in chicken broth, salsa, garlic salt and cumin.
- 3 Reduce heat, cover and simmer 20 minutes, until the liquid has been absorbed.
- 4 Set aside.

For the Chipotle Sauce:

- 1 Add all the ingredients to a small mixing bowl. Whisk to combine all the ingredients.
- 2 Set aside.

For the Quesaritos:

- 1 Wrap the tortillas in damp paper towels and microwave them for 30 seconds until warmed.
- 2 Warm up the nacho cheese sauce in the microwave.
- 3 Spread nacho cheese sauce on 4 of the tortillas. Leaving a 1 inch border on the outside of the tortillas.
- 4 Sprinkle the shredded cheese on top of the nacho cheese.
- 5 Top with the remaining tortillas and gently press down.
- 6 Spread the taco meat and rice on top of the 2nd tortilla.
- 7 Drizzle the chipotle sauce and sour cream on top.
- 8 Fold in the sides of the tortillas and roll them up like a burrito.
- 9 Heat a skillet over medium high heat and spread the olive oil onto the pan.
- 10 Cook each burrito for 2-3 minutes per side until golden brown.
- 11 Serve warm and enjoy!

RECIPE NOTES

For leftovers: Wrap the burritos in foil and refrigerate for up to 3-4 days.

NUTRITION FACTS

Calories 1244kcal, Carbohydrates 102g, Protein 49g, Fat 72g, Saturated Fat 27g, Polyunsaturated Fat 4g, Monounsaturated Fat 24g, Trans Fat 1g, Cholesterol 157mg, Sodium 3255mg, Potassium 821mg, Fiber 5g, Sugar 11g, Vitamin A 1658IU, Vitamin C 3mg, Calcium 908mg, Iron 6mg



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ABOUT THE AUTHOR**Hi, I'm Carrie. Welcome to Eating on a Dime!**

I'm on a mission to help you cook delicious meals without busting your budget. Together we are going to cook real food... for real families!

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