

Life as a Lofthouse



[home](#) [about](#) [contact](#) [recipe index](#) [menu plan monday](#) [foodie friends & link parties!](#)

11.24.2010

Taco Braid



I recieved so much positive feedback on the Chicken Fajita Braid I posted, that I figured I should play around more with these 'braids'. They are SO EASY to make and the varieties you could make are endless! For this one all I used was taco seasoned ground beef, refried beans, freshly grated cheddar cheese and salsa! That is it.. and that is all :) You will love it!

jet.com

15% off
your first
3 orders*

See how
much you
can save.

Shop Now

*Brand restrictions may apply.
Max discount \$30.
Order minimum \$35.

TACO BRAID

Recipe By: Holly Lofthouse

- 1 lb ground beef
- 1 packet taco seasoning
- 1 cup water
- 1 can refried beans
- 2 cups shredded cheddar cheese
- 1/2 cup salsa
- 1 can Pillsbury Pizza Dough

Unravel the Pizza Dough and let sit out on a greased cookie sheet while you brown the ground beef. Once beef is cooked, add the taco seasoning and 1 cup water. Mix well and let simmer for 5-10 minutes on low.

Now that dough is room temp and easy to work with, shape out into a large rectangle. Using a pizza cutter or knife, cut one inch strips down along sides of dough. In the center spread out the refried beans.

Next spread the seasoned ground beef on top of the beans, and then drizzle the salsa over the meat. Last sprinkle the cheese evenly. Now start braiding the one inch strips over the top.

Bake at 375 degrees for 20 minutes or until golden brown! Let cool 5 minutes, and then DIG IN baby :)

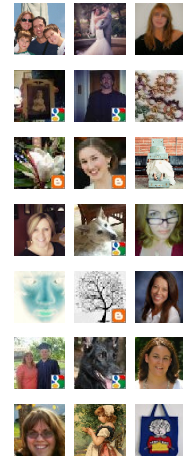


SEARCH THIS BLOG

FOLLOWERS

Followers (1967) [Next](#)



"LIKE" LIFE AS A LOFTHOUSE ON FACEBOOK!

Life as a Lofthouse (Food Blog)

facebook

Name:
Life in the Lofthouse

Status:
For those of you that subscribe to the blog via...

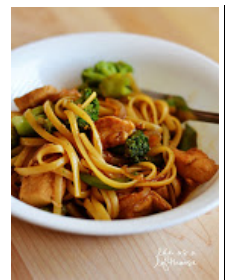


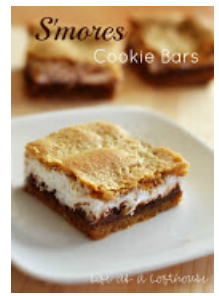
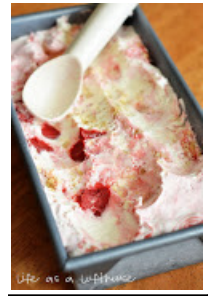
Fans:
168917

Promote Your Page Too

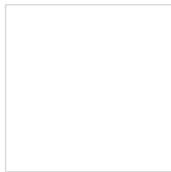
FOLLOW ME ON *Pinterest*

POPULAR RECIPES...

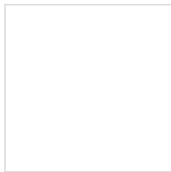




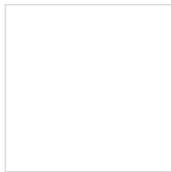
You might also like:



Chocolate Fudge Brownies



Weekend Potluck #36



French Dip Sandwiches

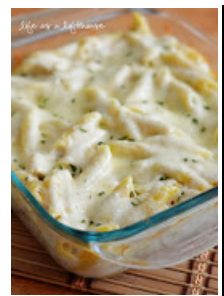
Linkwithin



From the Kitchen of Holly Lofthouse

+248 Recommend this on Google

Labels: [Beef](#), [Main Course](#), [Mexican](#)



12 comments:



megan @ whatmegansmaking said...

This looks fun and unique! I've seen a lot of braid recipes, but this is the first taco braid :)

November 27, 2010 at 12:41 PM

Anonymous said...

I tried this taco braid recipe and I thought it was absolutely delicious...my braid didn't turn out nearly as pretty as your braid did but practice makes perfect.

January 14, 2011 at 5:10 PM

Anonymous said...

These are amazing, my grandmother borrowed the recipe and loves it too. Thank you

January 24, 2011 at 5:40 PM

carolinaheartstrings said...

I love this recipe. Yours looks so scrumptious!!!!

March 22, 2011 at 5:38 PM



Megan said...

That looks like a delicious and easy dinner! Also, a great use to use leftover taco meat (which I always seem to make too much of).

March 22, 2011 at 7:54 PM



Kerri said...

Hey thanks for the add on Tasty Kitchen! I just came here to check out your blog and wanted to add a bit to this recipe-- another great version is to smear the bread with cream cheese and add deli meats and veggies. Just toss stuff on and braid it up. I slice up pieces for my son's lunches and he loves it. You can also do it 'cinnamon roll' style and make them like pinwheels- very pretty. :) I am definitely going to try this taco version though.. looks great.

April 6, 2011 at 8:10 PM

Anonymous said...

I do this same recipe with less water, and add black olives. I mix it up rather than layer it. I use crescent rolls in a sunburst shape then pull the edges round to make a ring, similar to the Pampered Chef ham and broccoli ring, but with taco fixings.

February 5, 2012 at 9:50 AM

Anonymous said...

I made this for dinner tonight. It was such a hit, I had to make a second one!

March 7, 2012 at 8:25 PM



CANTW82RIDE said...

Anyone know if you could freeze this?

March 29, 2012 at 10:42 AM



FOLLOW BY EMAIL

Email address Submit

COOKING SITES I'M ON!

- [Tasty Kitchen](#)
- [Betty Crocker](#)
- [Dinner Tool](#)



Gone

The requested resource /widgets/top9/small is no longer available on this server and there is no forwarding address. Please remove all references to this resource.

BLOG ARCHIVE

- ▶ [2013](#) (66)
- ▶ [2012](#) (129)
- ▶ [2011](#) (119)
- ▼ [2010](#) (36)
 - ▶ [December](#) (8)



Pirespike77 said...

I made this yesterday and it was so good! I used less beans because it kind of overpowered the other tastes. I also used pillsbury thin crust and it didn't need to be rolled out. Next time I think I'll add some hot sauce and corn and black beans!

April 4, 2012 at 10:57 AM

Lee said...

Yum..will try

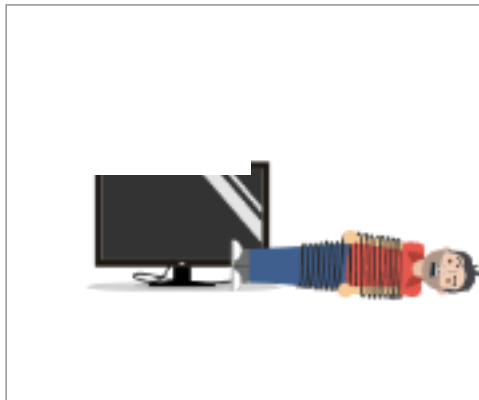
May 19, 2012 at 12:26 PM

e Jordan said...

I love this recipe. I added corn and cream cheese and used wheat pizza dough and it was delicious!

December 31, 2012 at 4:43 PM

[Post a Comment](#)



[Newer Post](#)

[Home](#)

[Older Post](#)

Subscribe to: [Post Comments \(Atom\)](#)

▼ [November \(10\)](#)

[Colorful Chicken Alfredo](#)

[Taco Braid](#)

[Glazed Jelly Doughnuts](#)

[Stuffed Pizza Rolls](#)

[Pilgrim Hat Cookies](#)

[CAKES & FUN TREATS!](#)

[Caramel Apple Cheesecake Bars](#)

[Chicken Tortilla Soup](#)

[Breakfast Croissant and Potatoes](#)

[Oriental Chicken Salad](#)

▶ [October \(13\)](#)

▶ [September \(5\)](#)

Total Blogs: 16940

Earn Revenue:

• [Join The Publisher Program](#)

Most Recent 5 Blogs:

- [A Big Sweet Tooth!!!](#)
- [Dastarkhwan](#)
- [Reader/Eater](#)
- [Catatan Dapur Esti](#)
- [Nourish your Glow](#)



LINKWITHIN