

## One-Pan Cheesy Beef & Potato Casserole That Feeds the Whole Family

Cheesy Hamburger Potato Casserole ??



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 4 medium russet potatoes, peeled and thinly sliced (about ...-inch thick)
- 2 cups shredded cheddar cheese
- 1 cup milk
- 1 can (10.5 oz) cream of mushroom soup
- 2 tbsp butter
- Salt and pepper, to taste
- Paprika and chopped parsley (optional, for garnish)

### DIRECTIONS

1. Preheat the Oven: Preheat to 350°F (175°C). Grease a 9x13-inch baking dish.
2. Cook the Ground Beef: In a large skillet over medium heat, cook ground beef and diced onion until browned and softened. Season with salt and pepper. Drain excess grease if needed.
3. Slice the Potatoes: Peel and slice the potatoes thinly using a mandoline or sharp knife.
4. Layer the Casserole: Layer half the potatoes across the bottom of the dish.
5. Spread half of the beef mixture over the potatoes.
6. Sprinkle with half the shredded cheese.
7. Repeat with remaining potatoes, beef, and cheese.
8. Make the Sauce: In a saucepan, melt butter over medium heat. Stir in the cream of mushroom soup and milk, whisking until smooth and warm.
9. Pour and Bake: Pour the sauce evenly over the casserole. Cover with foil and bake for 60 minutes. Remove foil and bake another 10-15 minutes, until potatoes are tender and cheese is bubbly.
10. Garnish and Serve: Sprinkle with paprika and fresh parsley if desired. Serve hot and cheesy!

### TIPS FOR SUCCESS

Uniform potato slices = even baking.

Pre-cooking beef and onions ensures flavor and moisture balance .

Don't skimp on the seasoning-potatoes soak up a lot of salt!

Rest the casserole for 5-10 minutes before slicing. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/one-pan-cheesy-beef-potato-casserole-that-feeds-the-whole-family/>