

Easy One-Pan Meat & Potato Skillet - A Beginner-Friendly Family Dinner

Easy One-Pan Meat & Potato Skillet - A Beginner-Friendly Family Dinner



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 pound ground meat (beef, turkey, or sausage work well)

12 small potatoes (or however many you like), diced

1 can cream soup (cream of mushroom, chicken, or cheddar)

$\frac{3}{4}$ cup milk (or a combo of sour cream and water if you're out)

Salt, pepper, garlic powder, paprika-whatever seasoning you like

Shredded cheese, for topping

How to Make It - Step-by-Step:

Tips for Success:

Cut potatoes small and evenly so they cook quickly and uniformly.

Pre-shredded cheese makes life easy, but freshly grated melts smoother.

Don't skip the seasoning-it's where the flavor really shines.

Let your young chef taste and adjust before serving!

Easy Add-Ins or Variations:

Add frozen peas or corn for extra veggies

Use leftover cooked chicken in place of ground meat

Swap in sweet potatoes for a sweeter spin

Try different cream soups-cheddar adds a bold kick, while mushroom keeps it earthy

Serving Suggestions & Pairings:

A simple green salad or sautéed green beans

Dorito Casserole if you're feeding a big crew and want another bold, cheesy option

A fun dessert like these Totchos for a playful, snacky finish

Or follow it with a snack-style dish like Crockpot Nacho Dip for a game night dinner vibe

Leftover & Storage Tips:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in a skillet or microwave. Add a splash of water or milk to loosen up the sauce.

Freeze: This one doesn't freeze as well due to the potatoes, but it's still possible. Just thaw and reheat gently.

More Easy Family Dinners to Try:

One-Pan Breakfast Bake - a hands-off, hearty way to start the day

Chicken Enchiladas - comforting, cheesy, and great for leftovers

Dorito Casserole - bold, satisfying, and kid-approved every time

Final Thoughts:

DIRECTIONS

1. **1. Brown the Ground Meat**In a large skillet over medium heat, cook the ground meat until browned. Break it up with a spatula as it cooks. Drain any excess fat if needed.
2. **2. Add Diced Potatoes**Once the meat is cooked, stir in your diced potatoes. Cover and cook, stirring occasionally, for 10-15 minutes or until potatoes are tender.
3. **3. Make It Creamy**Add the can of cream soup and your milk (or sour cream/water mixture). Stir everything to combine. Cook on low heat for a few more minutes to heat through.
4. **4. Season to Taste**Add your preferred seasonings-this is a great step to get kids involved. A little paprika, garlic powder, and black pepper go a long way.
5. **5. Finish with Cheese**Sprinkle cheese over the top. Let it melt slightly before serving, or cover the pan for 1-2 minutes to get that gooey finish.
6. **Tips for Success:** Cut potatoes small and evenly so they cook quickly and uniformly.
7. **Pre-shredded cheese** makes life easy, but freshly grated melts smoother.
8. **Don't skip the seasoning**-it's where the flavor really shines.
9. **Let your young chef taste** and adjust before serving!
10. **Easy Add-Ins or Variations:** Add frozen peas or corn for extra veggies
11. **Use leftover cooked chicken** in place of ground meat
12. **Swap in sweet potatoes** for a sweeter spin

13. Try different cream soups-cheddar adds a bold kick, while mushroom keeps it earthy
14. Serving Suggestions & Pairings: This skillet meal stands strong on its own, but you can easily round it out with:
 15. A simple green salad or sautéed green beans
 16. Dorito : Casserole if you're feeding a big crew and want another bold, cheesy option
 17. A fun dessert like these : Totchos for a playful, snacky finish
 18. Or follow it with a snack-style dish like : Crockpot Nacho Dip for a game night dinner vibe
19. Leftover & Storage Tips: Fridge: Store leftovers in an airtight container for up to 3 days.
20. Reheat: Warm in a skillet or microwave. Add a splash of water or milk to loosen up the sauce.
21. Freeze: This one doesn't freeze as well due to the potatoes, but it's still possible. Just thaw and reheat gently.
22. More Easy Family Dinners to Try: If you love this one-skillet dinner, you'll definitely want to try:
23. One-: Pan Breakfast Bake - a hands-off, hearty way to start the day
24. Chicken : Enchiladas - comforting, cheesy, and great for leftovers
25. Dorito : Casserole - bold, satisfying, and kid-approved every time

TIPS FOR SUCCESS

Cut potatoes small and evenly so they cook quickly and uniformly.

Pre-shredded cheese makes life easy, but freshly grated melts smoother.

Don't skip the seasoning-it's where the flavor really shines.

Let your young chef taste and adjust before serving!

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

Original recipe: <https://chefmaniac.com/easy-one-pan-meat-potato-skillet-a-beginner-friendly-family-dinner/>