

Amish Hamburger Steak Bake - A Cozy Casserole Classic

4-5 medium Russet potatoes



OVEN
375°F

TIME
10 min

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INGREDIENTS

1½ pounds ground beef
4-5 medium Russet potatoes, thinly sliced
1 medium onion, thinly sliced
1 cup shredded cheddar cheese
2 cups milk, divided
¼ cup all-purpose flour
½ teaspoon garlic powder
½ teaspoon onion powder
Salt and pepper, to taste

DIRECTIONS

1. Preheat and : PrepPreheat your oven to 375°F and grease a 9x13-inch baking dish.
2. Season and : Shape the PattiesIn a bowl, mix ground beef with garlic powder, onion powder, salt, and pepper. Form into 6 equal patties.
3. Brown the : PattiesIn a skillet over medium heat, brown the patties on both sides (no need to fully cook through). Set aside.
4. Make the : GravyIn the same skillet, whisk 1 cup of milk with ¼ cup of flour until smooth. Add the remaining 1 cup of milk and cook over medium heat until slightly thickened. Season with a pinch of salt and pepper.
5. Layer the : DishPlace half of the sliced potatoes and onions in the bottom of the baking dish. Lay browned patties on top, followed by the remaining potatoes and onions.
6. Add the : GravyPour the warm gravy evenly over the layers.
7. Bake : CoveredCover the dish with foil and bake for 1 hour.
8. Add : Cheese and Finish BakingUncover, sprinkle with shredded cheddar, and return to the oven for 15 more minutes, or until bubbly and golden.

SWAPS & NOTES

Cheese : Try mozzarella or Colby-Jack for a different cheesy finish.

Potatoes : Yukon Golds work just as well and add a buttery texture.

Add-ins : Feel free to add frozen peas or mushrooms to the layers.

Ground Beef : Ground turkey can be used for a leaner option.

TIPS FOR SUCCESS

Slice potatoes thin for even, thorough cooking-use a mandoline for consistency.

Don't skip browning the patties; it builds flavor and locks in juiciness.

Let it rest for 10 minutes before serving to help the layers settle.

Double the recipe if serving a crowd-leftovers reheat beautifully.

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

Original recipe: <https://chefmaniac.com/amish-hamburger-steak-bake-a-cozy-casserole-classic/>