

## Dolly Parton's 5-Ingredient Casserole - A Southern Comfort Classic

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**OVEN**  
**350°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 pound lean ground beef (85-90% lean)
- 3 large russet potatoes, sliced ...-inch thick
- 2 sweet onions, sliced ...-inch thick
- 1 can (14.5 oz) diced tomatoes, preferably fire-roasted
- 2 medium green bell peppers, diced
- Salt and pepper, to taste
- 1 tablespoon diced butter
- $\frac{1}{2}$  teaspoon garlic powder
- 1 teaspoon crushed red pepper
- Sliced pepperoncini (for topping)

### DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C).
2. Spray a 9x13-inch baking dish with nonstick cooking spray.
3. Brown the Beef: In a skillet over medium-high heat, cook ground beef until no longer pink (about 8 minutes).
4. Season with salt, pepper, and optional garlic powder or crushed red pepper.
5. Layer the Casserole: In the prepared dish, layer potato slices evenly on the bottom.
6. Season with salt and pepper, and dot with butter if using.
7. Spread the cooked ground beef over the potatoes.
8. Add onion slices on top of the beef.
9. Pour over the diced tomatoes, including juices.
10. Sprinkle green bell peppers across the top.
11. Bake: Cover tightly with foil and bake for 2 hours.
12. Optional: Remove foil during the last 10 minutes for a golden top.
13. Serve and Enjoy: Let the casserole rest for 5-10 minutes before serving to set up the layers.
14. Garnish with pepperoncini or chopped parsley if desired.

### SWAPS & NOTES

Meatless version : Swap beef with plant-based ground meat or

cooked lentils.

Cheesy twist : Add shredded cheddar or mozzarella on top in the last 15 minutes.

Spice it up : Jalapeños or red pepper flakes bring heat.

Tomato variation : Use a can of Rotel or crushed tomatoes for a smoother sauce. ??? Step-by-Step Instructions 1  
Preheat and Prep Preheat your oven to 350°F (175°C) .

### TIPS FOR SUCCESS

Thin potato slices = perfect texture .

Keep it covered : This locks in steam and helps everything cook evenly.

No need to par-cook potatoes : The long bake time does all the work.

Let it rest before serving-it's hot and saucy right out of the oven.

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

Original recipe: <https://chefmaniac.com/dolly-partons-5-ingredient-casserole-a-southern-comfort-classic/>