

This Cheesy Cabbage Beef Casserole Is the Comfort Food You Didn't Know You Needed

When it comes to classic comfort food that warms both your belly and your budget, this



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 lb ground beef
- 1 small head of cabbage, chopped
- 1 onion, diced
- 1 can of cream of mushroom soup
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon garlic powder
- Salt and pepper to taste
- ... cup breadcrumbs
- 2 tablespoons butter

Ingredient Notes & Swaps:

Ground Beef: Substitute with ground turkey or sausage for a different twist.

Cabbage: Green cabbage works best, but savoy or napa can be used for a milder flavor.

Cheese: Sharp cheddar adds great contrast-try mozzarella or Monterey Jack for a melty variation.

Breadcrumbs: Panko offers more crunch, or use crushed crackers for a saltier topping.

Step-by-Step Instructions:

Preheat OvenSet oven to 350°F. Lightly grease a 9x13-inch casserole dish.

Brown the BeefIn a large skillet, cook the ground beef over medium heat until fully browned. Drain excess grease.

Cook the VeggiesAdd the chopped cabbage and diced onion to the skillet. Cook for about 8-10 minutes,

until the cabbage is tender.

Mix the BaseStir in the cream of mushroom soup, cheddar cheese, sour cream, garlic powder, salt, and pepper. Mix until everything is fully coated and melted together.

Assemble the CasserolePour the beef and cabbage mixture into the prepared dish and spread it evenly.

Make the ToppingIn a small bowl, melt the butter and mix with the breadcrumbs. Sprinkle over the top of the casserole.

BakeCover with foil and bake for 30 minutes. Remove foil and bake an additional 10 minutes until golden brown and bubbly.

Cool & ServeLet the casserole rest for a few minutes before serving. Garnish with chopped parsley if desired.

Tips for Success:

Cut Cabbage Evenly: Uniform pieces cook evenly and blend better into the casserole.

Make It Ahead: Assemble the casserole the night before, refrigerate, and bake when ready.

Extra Cheese? Yes. Add an extra sprinkle on top before the breadcrumbs for double melty goodness.

Serving Suggestions & Pairings:

A crisp side salad or slaw for a fresh contrast

Roasted carrots or green beans

A Light Tangy Chicken Salad as a chilled counterpoint

Cajun Chicken Sausage Gumbo for a Southern comfort combo

Sheet Pan Quesadillas if you're making a comfort food buffet

Storage & Leftovers:

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13. A crisp side salad or slaw for a fresh contrast
14. Roasted carrots or green beans
15. A Light : Tangy Chicken Salad as a chilled counterpoint
16. Cajun : Chicken Sausage Gumbo for a Southern comfort combo
17. Sheet : Pan Quesadillas if you're making a comfort food buffet
18. Storage & Leftovers: Refrigerate: Store leftovers in an airtight container for up to 4 days.
19. Freeze: Cool completely, wrap tightly, and freeze for up to 2 months. Thaw in the fridge before reheating.
20. Reheat: Oven at 350°F or microwave individual portions. Add a splash of cream if it looks dry.
21. More Recipes You'll Love: If hearty casseroles and comforting classics are your thing, check these out:
22. Dorito : Casserole - bold and cheesy
23. Chicken : Enchiladas - saucy and satisfying
24. Cajun : Chicken Sausage Gumbo - for deep flavor in a bowl
25. Sheet : Pan Quesadillas - cheesy, fast, and fun

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-cheesy-cabbage-beef-casserole-is-the-comfort-food-you-didnt-know-you-needed/>