

## Amish Hamburger Steak Bake: The Ultimate Cozy Casserole

This dish hits all the cozy notes:



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Meatballs:

- 1 lb ground beef
- ... cup breadcrumbs
- ... cup finely chopped onion
- 2 eggs
- 2 teaspoons garlic powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper

For the Gravy:

- 1 tablespoon olive oil or butter
- 1 tablespoon all-purpose flour
- 1 cup beef broth
- $\frac{1}{2}$  cup heavy cream
- 1 tablespoon Worcestershire sauce
- Salt and pepper to taste

For Topping:

- 1 cup shredded mozzarella cheese
- Fresh parsley, for garnish

### DIRECTIONS

1. Make the Meatballs: Preheat oven to 375°F (190°C). Grease a baking dish.
2. In a bowl, mix ground beef, breadcrumbs, onion, eggs, garlic powder, salt, and pepper.
3. Form into meatballs and arrange in the dish.
4. Bake for 25-30 minutes or until fully cooked and browned.
5. Prepare the Gravy: While meatballs bake, heat oil or butter in a saucepan.
6. SautØ chopped onion for 3-4 minutes until soft.
7. Stir in flour and cook for 1-2 minutes to form a roux.
8. Slowly whisk in beef broth and heavy cream.
9. Add : Worcestershire sauce and simmer until the sauce thickens.
10. Season to taste with salt and pepper.
11. Assemble and Finish: Pour gravy over cooked meatballs.
12. Top with shredded mozzarella cheese.
13. Return to oven and bake for 10 minutes, until cheese is melted and bubbly.
14. Garnish with chopped parsley and serve warm.

### SWAPS & NOTES

: tender, well-seasoned meatballs , a from-scratch savory cream gravy , and a crown of melted cheese that pulls beautifully with every bite.

It's inspired by Amish kitchen traditions-simple ingredients, no-fuss prep, and rich, hearty flavors.

Plus, it's a great make-ahead meal that tastes even better the next day.

Serve it with mashed potatoes, buttered noodles, or a crisp green salad, and dinner is done.

## TIPS FOR SUCCESS

Don't overmix the meatball mixture-just enough to combine.

Use a cookie scoop to portion meatballs evenly for consistent cooking.

Let the casserole rest for 5-10 minutes before serving to allow flavors to settle.

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

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