

This 5-Ingredient Hamburger Casserole Is My Weeknight Lifesaver

Easy Hamburger & Potato Casserole



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 4 large potatoes, thinly sliced
- 1 cup beef broth
- 1 cup shredded cheddar cheese
- Salt and pepper to taste

DIRECTIONS

- 1. Preheat :** Oven:Preheat your oven to 375°F (190°C).
- 2. Brown the :** Beef:In a skillet over medium heat, cook the ground beef until browned. Season with salt and pepper. Drain excess fat if needed.
- 3. Layer the :** Casserole:In a greased 9x13-inch baking dish, layer half the sliced potatoes, then half the cooked beef, and half the cheese. Repeat with remaining potatoes, beef, and cheese.
- 4. Add :** Broth & Bake:Pour beef broth evenly over the top. Cover with foil and bake for 30 minutes. Then remove the foil and bake for another 15 minutes, or until the potatoes are tender and the top is golden and bubbly.
- 5. Let :** It Rest:Allow to sit for 5 minutes before serving to let everything set.

SWAPS & NOTES

Potatoes: Russets work great, but Yukon Golds give a creamier bite.

Cheese Options: Sharp cheddar adds bite, but Colby Jack or a Mexican blend works too.

Broth Tip: Use low-sodium beef broth if you're watching salt.

Extra Flavor: Add a sprinkle of garlic powder, paprika, or diced onions between layers for a deeper flavor.

TIPS FOR SUCCESS

Slice potatoes thinly and evenly to ensure they cook through.

Use freshly shredded cheese for the best melt and texture.

Add foil at first to steam the potatoes, then remove it to brown the top.

