

## French Onion Beef and Pasta Casserole - A Cozy, Cheesy Bake

French Onion Beef and Pasta Casserole: Melty, Hearty, and Packed with Flavor



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

2 tbsp olive oil  
2 large onions, thinly sliced  
1 lb ground beef  
2 cloves garlic, minced  
1 tsp salt  
½ tsp black pepper  
1 tsp dried thyme  
1 tbsp Worcestershire sauce  
2 cups beef broth  
8 oz pasta (penne or rotini work great)  
1 cup shredded Swiss cheese  
½ cup grated Parmesan cheese  
... cup chopped fresh parsley or crispy fried onions, for garnish

#### Ingredient Notes & Swaps:

**Beef:** Ground turkey or ground chicken also work well for a leaner option.

**Cheese:** Gruyère can replace Swiss for a stronger, more classic French onion flavor.

**Broth:** Use low-sodium beef broth and adjust salt to your taste.

**Toppings:** For texture and flavor, top with crispy fried onions before serving.

#### Step-by-Step Instructions:

**Preheat the Oven:** Set your oven to 350°F (175°C) and grease a 9x13 casserole dish.

**Caramelize the Onions:** In a large skillet, heat olive oil over medium heat.

Add the sliced onions and cook for 20 minutes, stirring occasionally, until deeply golden and caramelized.

**Cook the Beef:** Add ground beef to the onions and cook until browned, breaking it up with a spoon.

Stir in garlic, salt, pepper, and thyme. Cook 1 more minute.

**Simmer the Sauce:** Add Worcestershire sauce and beef broth.

Simmer for 5 minutes to deepen flavor and slightly reduce the liquid.

**Cook the Pasta:** While the sauce simmers, cook pasta in salted water until al dente. Drain and set aside.

**Assemble the Casserole:** In the prepared dish, combine the cooked pasta with the beef and onion mixture.

Stir in shredded Swiss cheese and toss to combine.

**Top and Bake:** Sprinkle Parmesan cheese over the top.

Bake for 20-25 minutes, until the cheese is melted and bubbly.

**Garnish and Serve:** Top with chopped parsley or crispy fried onions just before serving.

**Tips for Success:**

**Don't rush the onions:** True caramelization adds unmatched flavor-worth every minute.

**Drain beef if needed:** If your beef is very fatty, drain before adding broth.

## DIRECTIONS

1. Preheat the : Oven: Set your oven to 350°F (175°C) and grease a 9x13 casserole dish.
2. Caramelize the : Onions: In a large skillet, heat olive oil over medium heat.
3. Add the sliced onions and cook for 20 minutes, stirring occasionally, until deeply golden and caramelized.
4. Cook the : Beef: Add ground beef to the onions and cook until browned, breaking it up with a spoon.
5. Stir in garlic, salt, pepper, and thyme. Cook 1 more minute.
6. Simmer the : Sauce: Add Worcestershire sauce and beef broth.
7. Simmer for 5 minutes to deepen flavor and slightly reduce the liquid.
8. Cook the : Pasta: While the sauce simmers, cook pasta in salted water until al dente. Drain and set aside.
9. Assemble the : Casserole: In the prepared dish, combine the cooked pasta with the beef and onion mixture.
10. Stir in shredded : Swiss cheese and toss to combine.
11. Top and : Bake: Sprinkle Parmesan cheese over the top.
12. Bake for 20-25 minutes, until the cheese is melted and bubbly.
13. Garnish and : Serve: Top with chopped parsley or crispy fried onions just before serving.
14. Tips for Success: Don't rush the onions: True caramelization adds unmatched flavor-worth every minute.
15. Drain beef if needed: If your beef is very fatty,

drain before adding broth.

16. Prep ahead: You can assemble the casserole in advance and refrigerate, then bake when ready.
17. Serving Suggestions and Pairings: Serve this hearty casserole with a fresh side or bold appetizer like:
18. Dorito : Casserole for a spicy, cheesy sidekick
19. Mexican : Chicken and Rice Casserole to round out a casserole-loving spread
20. Easy : Turkey Wings for added Southern soul
21. One-: Pan Breakfast Bake if you're turning this into a full brunch buffet
22. Beer : Cheese Dip to kick off the meal with something creamy and craveable
23. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
24. Freezer: Freeze in a casserole-safe dish for up to 2 months. Thaw overnight before reheating.
25. Reheat: Warm in the oven at 325°F for 15-20 minutes or microwave individual servings.

## SWAPS & NOTES

: bold, beefy, cheesy, and incredibly comforting.

Caramelizing onions takes a little time, but it builds a rich base that gives the dish restaurant-level depth.

Swiss cheese adds creamy tang, while Parmesan gives it that sharp, golden topping.

Best of all, it's a full meal in one dish-protein, carbs, and soul-soothing flavor in every bite.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/french-onion-beef-and-pasta-casserole-a-cozy-cheesy-bake/>