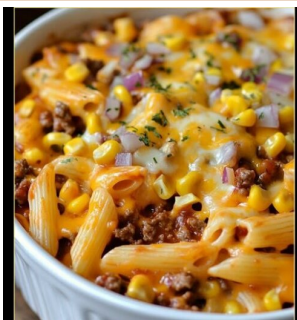


How to Make the Ultimate Cowboy Cheeseburger Casserole

Loaded Cowboy Cheeseburger Casserole



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 1 can (15 oz) corn kernels, drained
- 1 cup cooked pasta (penne or elbow)
- $\frac{1}{2}$ cup BBQ sauce
- $\frac{1}{2}$ cup diced onions
- Salt and pepper, to taste

DIRECTIONS

1. Preheat the : OvenPreheat to 375°F (190°C).
2. Cook the : Ground BeefIn a large skillet, brown the ground beef with diced onions, salt, and pepper. Drain excess fat.
3. Combine the : IngredientsIn a mixing bowl, combine the cooked pasta, beef-onion mix, corn, BBQ sauce, and shredded cheddar. Mix well.
4. Assemble the : CasserolePour everything into a greased 9x13-inch baking dish. Spread evenly.
5. Bake: Bake for 20-25 minutes until cheese is melted and bubbly.
6. Cool and : ServeLet rest for 5 minutes. Slice and serve warm!

SWAPS & NOTES

Beef Options : Swap for ground turkey or even chopped leftover brisket.

Pasta : Any short pasta works-macaroni, rotini, shells-use what's in your pantry.

BBQ Sauce : Sweet, smoky, spicy-choose your favorite or try mixing for depth.

Add Veggies : Stir in chopped bell peppers or jalapeños for an extra punch.

TIPS FOR SUCCESS

Undercook pasta slightly before baking-it will finish cooking in the oven.

Freshly shredded cheese melts better than pre-bagged.

Sprinkle with breadcrumbs or fried onions before baking.

For even more flavor, mix in a spoonful of bacon bits or roasted garlic.

