

Ground Beef Casserole - A Cozy, Cheesy Family Favorite

Ground Beef Casserole ??



OVEN
375°F

TIME
5 min

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Recipe Card

SAVE
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INGREDIENTS

- 1/2 tsp olive oil
- 1/2 tsp butter
- 1/2 cup chopped onions
- 4 cloves garlic, minced
- 1 lb lean ground beef
- 1/2 tsp fine sea salt
- 1/2 tsp black pepper
- 8 oz can plain tomato sauce
- 14 oz can fire-roasted tomatoes
- 2 large russet potatoes, peeled and thinly sliced
- 3/4 cup shredded cheese (cheddar, mozzarella, or a blend)
- 1 tbsp fresh chopped basil (for garnish)

Instructions:

1. Preheat the Oven:

Set your oven to 375°F (190°C).

Grease an 8x11-inch casserole dish and set it aside.

2. Sauté Aromatics:

In a large skillet, heat olive oil and butter over medium.

Add onions and cook 3-5 minutes, until softened.

Stir in the garlic and cook 1 more minute.

3. Cook the Beef:

Add ground beef to the pan. Break it up and cook until browned, about 5-7 minutes.

Season with salt and pepper.

4. Add Tomato Sauce:

Stir in the tomato sauce and fire-roasted tomatoes.

Bring to a simmer and cook for 15 minutes, stirring occasionally.

5. Layer the Casserole:

Place half of the sliced potatoes in the bottom of the baking dish.

Spread half of the beef mixture over the potatoes.

Repeat with the remaining potatoes and beef sauce.

Sprinkle the cheese evenly over the top.

6. Bake:

Cover with foil and bake for 40 minutes.

Remove foil and bake another 10-15 minutes, until cheese is golden and bubbly.

7. Rest & Serve:

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5. Stir in the garlic and cook 1 more minute.
6. Cook the Beef:: Add ground beef to the pan. Break it up and cook until browned, about 5-7 minutes.
7. Season with salt and pepper.
8. Add Tomato Sauce:: Stir in the tomato sauce and fire-roasted tomatoes.
9. Bring to a simmer and cook for 15 minutes, stirring occasionally.
10. Layer the Casserole:: Place half of the sliced potatoes in the bottom of the baking dish.
11. Spread half of the beef mixture over the potatoes.
12. Repeat with the remaining potatoes and beef sauce.
13. Sprinkle the cheese evenly over the top.
14. Bake:: Cover with foil and bake for 40 minutes.
15. Remove foil and bake another 10-15 minutes, until cheese is golden and bubbly.
16. Rest & Serve:: Let the casserole sit for 5 minutes before slicing.
17. Garnish with fresh chopped basil and serve warm.
18. Tips for Success: Slice potatoes evenly so they cook at the same rate-aim for ...-inch thickness.
19. Use fire-roasted tomatoes for a smoky flavor, or substitute with regular crushed tomatoes if needed.
20. Shred your own cheese for best melting and flavor.

21. Add spinach, zucchini, or mushrooms for extra veggies.
22. Serving Suggestions & Pairings: Serve this dish with:
23. A crisp green salad with lemon vinaigrette
24. Garlic bread or warm dinner rolls
25. Dorito : Casserole for a double-comfort-food night

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/ground-beef-casserole-a-cozy-cheesy-family-favorite/>