

## Loaded Cowboy Cheeseburger Casserole: A Hearty Family Favorite

Loaded Cowboy Cheeseburger Casserole



**OVEN**  
**375°F**

**TIME**  
**25 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1 cup cheddar cheese, shredded
- 1 can corn kernels, drained
- 1 cup cooked pasta (penne or elbow)
- 1/2 cup BBQ sauce
- 1/2 cup diced onions
- Salt and pepper, to taste

#### Instructions:

**Brown the Beef** In a skillet over medium heat, cook the ground beef with the diced onions, salt, and pepper until the beef is browned and the onions are soft. Drain any excess grease.

**Assemble the Casserole** In a large baking dish, combine the cooked pasta, browned beef mixture, corn, BBQ sauce, and half of the shredded cheese. Stir until evenly combined.

**Bake** Preheat your oven to 375°F (190°C). Sprinkle the remaining cheese over the top of the casserole and bake for 20-25 minutes, or until the cheese is bubbly and golden.

**Serve** Remove the casserole from the oven and let it cool slightly before serving. Enjoy the hearty, cheesy goodness with your favorite side dish or salad!

#### Tips for a Perfect Casserole:

**Customizable Protein:** Swap out ground beef for ground turkey or chicken for a lighter option.

**Add a Crunch:** Sprinkle crushed tortilla chips or fried onions on top for a crispy finish.

**Vegetable Boost:** Mix in diced bell peppers, tomatoes, or black beans for extra texture and nutrition.

**Cheese Options:** Use a blend of cheeses, such as Monterey Jack or mozzarella, for added flavor.

**Why This Recipe is a Winner:**

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9. **Why This Recipe is a Winner:** This Loaded Cowboy Cheeseburger Casserole is a surefire hit for family dinners, potlucks, or meal prepping for the week. It's rich, cheesy, and loaded with comforting flavors that everyone will love. Serve it with a side of garlic bread or a simple green salad for a complete meal

that's as satisfying as it is easy to make.

10. Try this recipe today and let me know how it turns out! For more delicious comfort food ideas, visit I Wuv Cooking.

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/loaded-cowboy-cheeseburger-casserole-a-hearty-family-favorite/>