

## Cheesy Beef and Potato Skillet - A Hearty One-Pan Dinner

Some nights, you just need a



**TIME**  
**30 min**

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### INGREDIENTS

- 1 pound ground beef (or ground turkey)
- 3 medium potatoes, diced into small cubes
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon smoked paprika (optional, for extra depth)
- 1/2 teaspoon dried oregano
- 1/2 cup beef broth (or water)
- 1 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 2 tablespoons olive oil
- Fresh parsley or green onions, chopped (for garnish)

How to Make Cheesy Beef and Potato Skillet (Step-by-Step):

1. Cook the Potatoes:
2. Brown the Ground Beef:
3. Add the Onion, Garlic, and Seasonings:
4. Simmer Everything Together:
5. Melt the Cheese:
6. Garnish and Serve:

Pro Tips for the Best Beef and Potato Skillet:

Cut the potatoes small (1/2-inch cubes) so they cook faster.

Use a cast-iron skillet for the best heat distribution.

Want it spicy? Add red pepper flakes or diced jalapeños.

Swap the protein - ground turkey or sausage work great too!

For extra creaminess, stir in a spoonful of sour cream before serving.

What to Serve With This Dish:

A fresh green salad - balances out the richness.

Garlic bread or dinner rolls - perfect for scooping up the cheesy goodness.

Steamed veggies - like broccoli or green beans for extra nutrition.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

- 1. Cook the Potatoes:** Heat olive oil in a large skillet over medium heat. Add the diced potatoes and cook for 8-10 minutes, stirring occasionally, until they start to soften and brown. Remove from the pan and set aside.
- 2. Brown the Ground Beef:** In the same skillet, add the ground beef and cook over medium-high heat, breaking it up with a spoon, until browned and fully cooked (about 5 minutes). Drain any excess grease if needed.
- 3. Add the Onion, Garlic, and Seasonings:** Stir in the onion, garlic, salt, black pepper, paprika, and oregano. Cook for 2 minutes, until the onions are soft and fragrant.
- 4. Simmer Everything Together:** Return the cooked potatoes to the skillet and pour in the beef broth. Stir well and let it simmer for 5 minutes, allowing the flavors to meld together.
- 5. Melt the Cheese:** Sprinkle the cheddar and mozzarella cheese evenly over the top. Cover the skillet with a lid and let it cook for 2-3 minutes, until the cheese is melted and gooey.
- 6. Garnish and Serve:** Top with fresh parsley or green onions, then serve immediately. Enjoy on its own or pair with a side salad or warm bread.
- 7. Pro Tips for the Best Beef and Potato Skillet:** Cut the potatoes small (1/2-inch cubes) so they cook faster.
- 8. Use a cast-iron skillet for the best heat distribution.**
- 9. Want it spicy? Add red pepper flakes or diced jalapeños.**

10. Swap the protein - ground turkey or sausage work great too!
11. For extra creaminess, stir in a spoonful of sour cream before serving.
12. What to Serve With This Dish: This skillet meal is filling on its own, but here are some great pairings:
13. A fresh green salad - balances out the richness.
14. Garlic bread or dinner rolls - perfect for scooping up the cheesy goodness.
15. Steamed veggies - like broccoli or green beans for extra nutrition.
16. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! Cook everything except the cheese, store in an airtight container, and reheat in a skillet before adding cheese.
17. Q: How do I store leftovers?A: Keep leftovers in the fridge for up to 3 days. Reheat in the microwave or on the stovetop.
18. Q: Can I freeze this dish?A: Yes, but without the cheese. Freeze in an airtight container for up to 2 months, then thaw and reheat before adding cheese.
19. Q: Can I add veggies?A: Absolutely! Bell peppers, mushrooms, or spinach would be delicious additions.
20. Why You'll Love This Recipe: This Cheesy Beef and Potato Skillet is the ultimate comfort food-savory, hearty, and packed with cheesy goodness. It's quick, easy, and made in just one pan, making it perfect for busy weeknights.
21. Try it out and let me know how you like it! Did you add any extra toppings or mix-ins? However you make it, this dish is guaranteed to be a new family favorite. Happy cooking!

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

Original recipe: <https://chefmaniac.com/cheesy-beef-and-potato-skillet-a-hearty-one-pan-dinner/>