

Cheesy Hamburger Potato Casserole: The Ultimate Comfort Food

If you love cozy, hearty meals that come together with minimal effort, this



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Casserole:

- 1 pound ground beef
- 1 small onion, diced
- 3 cloves garlic, minced
- 4 medium potatoes, thinly sliced
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon garlic powder

For the Creamy Sauce:

- 1 can (10.5 oz) cream of mushroom soup (or cream of cheddar for extra cheesiness)
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ teaspoon Worcestershire sauce

How to Make Cheesy Hamburger Potato Casserole:

1. Brown the Ground Beef:
2. Prepare the Sauce:
3. Layer the Casserole:
4. Bake Until Golden and Bubbly:
5. Serve and Enjoy:

My Best Tips for This Recipe:

Slice the potatoes thinly - The thinner the slices, the faster they cook and the more evenly they bake.

Use different cheeses - A mix of cheddar and

mozzarella gives the best melt, but you can also try Monterey Jack or Colby.

Try adding veggies - Bell peppers, mushrooms, or frozen peas make great additions.

Make it extra creamy - Swap out the cream of mushroom soup for cream of cheddar or make a homemade cheese sauce.

What to Serve with Hamburger Potato Casserole:

Steamed or roasted vegetables - Green beans, carrots, or broccoli pair perfectly.

A crisp salad - A fresh garden salad with vinaigrette balances out the richness.

Garlic bread - Because who doesn't love extra carbs with their comfort food?

Pickles or coleslaw - The tanginess helps cut through the creamy, cheesy flavors.

FAQs:

DIRECTIONS

- 1. Brown the Ground Beef:** Preheat your oven to 375°F (190°C). In a large skillet, cook the ground beef over medium heat, breaking it apart with a spoon. Add the diced onion and minced garlic, and cook until the beef is browned and the onions are soft. Drain any excess grease and season with salt, pepper, paprika, and garlic powder.
- 2. Prepare the Sauce:** In a mixing bowl, whisk together the cream of mushroom soup, milk, and Worcestershire sauce until smooth. This sauce gives the casserole its rich, creamy texture.
- 3. Layer the Casserole:** Grease a 9x13-inch baking dish, then layer half of the sliced potatoes evenly on the bottom. Spread half of the ground beef mixture over the potatoes, followed by half of the shredded cheddar and mozzarella cheese. Pour half of the creamy sauce over the top.
- 4. Repeat the layers:** add the remaining potatoes, the rest of the beef, the remaining cheese, and finally, the rest of the sauce.
- 5. Bake Until Golden and Bubbly:** Cover the casserole dish with foil and bake for 45 minutes. Then, remove the foil and bake for another 15 minutes, or until the cheese is golden and bubbly and the potatoes are fork-tender.
- 6. Serve and Enjoy:** Let the casserole rest for about 5 minutes before serving. Garnish with fresh parsley or green onions for a little color and extra flavor.
- 7. My Best Tips for This Recipe:** Slice the potatoes thinly - The thinner the slices, the faster they cook and the more evenly they bake.

8. Use different cheeses - A mix of cheddar and mozzarella gives the best melt, but you can also try Monterey Jack or Colby.
9. Try adding veggies - Bell peppers, mushrooms, or frozen peas make great additions.
10. Make it extra creamy - Swap out the cream of mushroom soup for cream of cheddar or make a homemade cheese sauce.
11. What to Serve with Hamburger Potato Casserole: This casserole is a complete meal on its own, but if you want to round it out, here are some great sides:
12. Steamed or roasted vegetables - Green beans, carrots, or broccoli pair perfectly.
13. A crisp salad - A fresh garden salad with vinaigrette balances out the richness.
14. Garlic bread - Because who doesn't love extra carbs with their comfort food?
15. Pickles or coleslaw - The tanginess helps cut through the creamy, cheesy flavors.
16. FAQs: Can I make this ahead of time? Yes! Assemble the casserole up to a day in advance, cover it, and refrigerate. When ready to bake, let it sit at room temperature for 15 minutes before baking as directed.
17. What's the best way to store leftovers? Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F until warmed through.
18. Can I freeze this casserole? Absolutely! Let it cool completely, then wrap it tightly in foil and freeze for up to 3 months. Thaw in the fridge overnight before reheating.
19. This : Cheesy Hamburger Potato Casserole is one of those dishes that never fails to impress. It's hearty, satisfying, and so simple to make. Whether you're feeding a crowd or just looking for a cozy dinner, this casserole delivers every time.
20. Give it a try and let me know how it turns out!

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

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