

Cheesy Ground Beef and Potato Skillet: A One-Pan Comfort Meal

quick, hearty, and delicious



TIME
30 min

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INGREDIENTS

- 1 pound ground beef
- 3 medium russet potatoes, diced
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{2}$ teaspoon garlic powder
- 1 cup beef broth
- 1 $\frac{1}{2}$ cups shredded cheddar cheese
- 2 tablespoons olive oil
- 1 teaspoon Worcestershire sauce (optional, for extra depth of flavor)
- 2 tablespoons chopped fresh parsley (for garnish)

How to Make Cheesy Ground Beef and Potato Skillet:

1. Brown the Ground Beef:
2. Cook the Potatoes:
3. Add the Aromatics and Seasoning:
4. Simmer with Broth:
5. Melt the Cheese:
6. Garnish and Serve:

My Best Tips for This Skillet Recipe:

Use waxy potatoes - Russet potatoes work great, but Yukon Gold or red potatoes hold their shape better and stay creamy.

Want extra crispy potatoes? - Cook them longer

before adding the broth to get a nice golden crust.

Add some veggies - Bell peppers, mushrooms, or spinach can be mixed in for extra nutrition.

Try a different cheese - Pepper Jack, mozzarella, or smoked Gouda will add a unique flavor twist.

What to Serve with Cheesy Ground Beef and Potato Skillet:

A simple green salad - The freshness balances out the rich flavors.

Garlic bread or dinner rolls - Perfect for scooping up all that cheesy goodness.

Steamed vegetables - Broccoli, green beans, or roasted carrots make a great pairing.

FAQs:

DIRECTIONS

- 1.** Brown the Ground Beef: Heat a large skillet over medium heat and add 1 tablespoon of olive oil. Add the ground beef and cook until browned, breaking it apart with a spatula. Drain excess grease and set the beef aside.
- 2.** Cook the Potatoes: In the same skillet, add the remaining 1 tablespoon of olive oil and toss in the diced potatoes. Cook over medium heat, stirring occasionally, until they start to soften and develop a golden crust (about 10 minutes).
- 3.** Add the Aromatics and Seasoning: Add the diced onion and minced garlic to the potatoes and cook for another 2-3 minutes, until fragrant. Stir in the salt, pepper, paprika, and garlic powder.
- 4.** Simmer with Broth: Pour in the beef broth and stir to deglaze the skillet, scraping up any browned bits from the bottom. Reduce heat to low, cover, and let it simmer for 5-7 minutes, or until the potatoes are fork-tender.
- 5.** Melt the Cheese: Return the cooked ground beef to the skillet and stir everything together. Sprinkle the shredded cheddar cheese over the top and cover for 2-3 minutes, allowing the cheese to melt.
- 6.** Garnish and Serve: Remove from heat, sprinkle with fresh parsley, and serve hot. Enjoy on its own, or pair with a side of crusty bread or a fresh salad!
- 7.** My Best Tips for This Skillet Recipe: Use waxy potatoes - Russet potatoes work great, but Yukon Gold or red potatoes hold their shape better and stay creamy.
- 8.** Want extra crispy potatoes? - Cook them longer before

adding the broth to get a nice golden crust.

9. Add some veggies - Bell peppers, mushrooms, or spinach can be mixed in for extra nutrition.
10. Try a different cheese - Pepper Jack, mozzarella, or smoked Gouda will add a unique flavor twist.
11. What to Serve with Cheesy Ground Beef and Potato Skillet: While this skillet dish is a complete meal on its own, here are some great side options:
12. A simple green salad - The freshness balances out the rich flavors.
13. Garlic bread or dinner rolls - Perfect for scooping up all that cheesy goodness.
14. Steamed vegetables - Broccoli, green beans, or roasted carrots make a great pairing.
15. FAQs: Can I make this ahead of time? Yes! Cook everything as directed, then store it in the fridge for up to 3 days. Reheat in a skillet over medium heat, adding a splash of broth if needed.
16. Can I freeze this dish? You can! Let it cool completely, then transfer to an airtight container and freeze for up to 2 months. Thaw in the fridge overnight and reheat in a skillet.
17. Can I use ground turkey instead of beef? Absolutely! Ground turkey or chicken works just as well and makes it a bit lighter.
18. This : Cheesy Ground Beef and Potato Skillet is the kind of quick, satisfying meal that will become a staple in your dinner rotation. It's flavorful, cheesy, and packed with hearty ingredients, making it a guaranteed crowd-pleaser.
19. Give it a try and let me know how it turns out!

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