

Amish Hamburger with Fall Veggies Bake: Cozy One-Pan Dinner

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OVEN
375°F

TIME
45-60 min

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Recipe Card

SAVE
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INGREDIENTS

1.5 lbs ground beef (80/20 lean recommended)
1 large onion, chopped
2 cloves garlic, minced
2 cups chopped potatoes (peeled or unpeeled, your preference)
2 cups chopped carrots
1 cup chopped celery
1 cup chopped butternut squash (or sweet potato)
1 can (14.5 oz) diced tomatoes, undrained
1 can (10.75 oz) condensed tomato soup (undiluted)
1 cup beef broth
1 tbsp Worcestershire sauce
1 tsp dried thyme
¼ tsp salt
... tsp black pepper
(Optional) ½ cup shredded cheddar cheese for topping
2 tbsp fresh parsley, chopped (for garnish)

DIRECTIONS

1. Let's get this hearty fall bake started!
2. Prep : Your Oven: Preheat your oven to 375°F (190°C).
3. Brown : Meat and Aromatics: In a large, oven-safe skillet or Dutch oven (that can go from stovetop to oven), brown the ground beef and chopped onion over medium-high heat, breaking up the meat as it cooks. Once the beef is no longer pink and the onion is softened, drain any excess grease. Stir in the minced garlic and cook for another minute until fragrant.
4. Add : Vegetables: Add the chopped potatoes, carrots, celery, and butternut squash (or sweet potato) to the skillet with the beef mixture. Stir to combine.
5. Prepare the : Sauce: In a separate medium bowl, whisk together the diced tomatoes (undrained), condensed tomato soup, beef broth, Worcestershire sauce, dried thyme, salt, and black pepper.
6. Combine and : Bake: Pour the sauce mixture over the beef and vegetables in the skillet. Stir gently to ensure everything is evenly coated and submerged in the liquid.
7. Cover and : Bake: Cover the skillet tightly with foil (if your skillet has an oven-safe lid, use that). Bake for 45-60 minutes, or until the vegetables are tender and the liquid is bubbly. Cooking time may vary depending on how finely you chopped your vegetables.
8. Add : Cheese (Optional): If using, remove the foil during the last 10-15 minutes of baking, sprinkle the shredded cheddar cheese over the top, and continue baking uncovered until the cheese is melted and bubbly and lightly golden.

9. Rest and : Serve: Remove from the oven and let the casserole rest for 5-10 minutes before serving. Garnish with fresh chopped parsley.

SWAPS & NOTES

Ground Meat: While ground beef is traditional, you can easily swap it for ground turkey , ground pork , or a combination of meats.

Adjust cooking time if using leaner meats to prevent drying out.

Fall Veggies: This recipe is incredibly adaptable!

Feel free to use your favorite autumn vegetables.

TIPS FOR SUCCESS

Evenly Sized Veggies: Cut your vegetables into roughly uniform sizes.

This ensures they cook evenly and become tender at the same rate.

Don't Overcrowd: Use a large enough oven-safe skillet or transfer to a 9x13-inch baking dish to ensure there's enough space for the ingredients to cook properly.

Cover Tightly: Covering the dish for the majority of the baking time creates a steamy environment that helps soften the vegetables and keep everything moist.

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

Original recipe: <https://chefmaniac.com/amish-hamburger-with-fall-veggies-bake-cozy-one-pan-dinner/>