

Cheesy Hamburger Potato Casserole - The Ultimate Comfort Food Bake

Cheesy Hamburger Potato Casserole - A Hearty Bake That Warms the Soul



OVEN
350°F

TIME
15 min

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INGREDIENTS

3 pounds potatoes, peeled and sliced 1/2-inch thick
1 pound ground beef, crumbled and cooked
1 yellow onion, diced
12 oz evaporated milk
1/2 cup whole milk
14 oz can cheese soup
8 oz shredded cheddar cheese
1 teaspoon salt
1/2 teaspoon black pepper

DIRECTIONS

1. Step 1: Prep and Preheat: Preheat oven to 350°F (175°C).
2. Grease a 13x9-inch baking dish.
3. Step 2: Cook Beef Mixture: In a skillet, sauté diced onion and ground beef until meat is cooked through. Drain excess fat if needed.
4. Step 3: Slice and Layer: Peel potatoes and slice into 1/2-inch rounds.
5. Arrange a layer of potatoes in the bottom of the baking dish.
6. Sprinkle with salt and pepper.
7. Add 1/3 of the cooked beef-onion mix.
8. Top with 1/3 of the shredded cheddar.
9. Repeat for two more layers, finishing with cheese.
10. Step 4: Mix and Pour Sauce: In a bowl, stir together evaporated milk, whole milk, and cheese soup.
11. Season with salt and pepper to taste.
12. Pour over the entire casserole evenly.
13. Step 5: Bake: Cover with foil and bake for 1 hour.
14. Uncover and bake an additional 15 minutes until top is bubbly and browned.

TIPS FOR SUCCESS

Use a mandoline for even potato slices to ensure they cook uniformly.

Let casserole rest for 10 minutes before slicing-it sets up better.

Add a layer of foil underneath the pan to catch any bubbling over.

For a golden crust, broil the last 2-3 minutes (watch closely!).

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

Original recipe: <https://chefmaniac.com/cheesy-hamburger-potato-casserole-the-ultimate-comfort-food-bake/>