

Hamburger Potato Casserole: A Cozy One-Dish Wonder

Hamburger Potato Casserole: The Comfort Classic Your Family Craves



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 1/2 pounds ground beef
- 4 large russet potatoes, peeled and thinly sliced
- 1 medium onion, chopped
- 2 cups shredded cheddar cheese
- 1 can (10.75 oz) condensed cream of mushroom soup
- 3/4 cup milk
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 2 tablespoons olive oil
- Fresh parsley, chopped (for garnish)

Swaps and Notes:

Cheese: Swap cheddar for a blend with Monterey Jack or Colby for added flavor.

Soup: Use cream of chicken or cream of celery if you're out of mushroom.

Potatoes: Yukon Golds can be used in place of russet for a creamier texture.

Add-ins: Layer in spinach, peas, or mushrooms for extra nutrition.

Step-by-Step Instructions:

Tips for Success:

Thin Slices: Use a mandoline or food processor for evenly thin potato slices that cook faster.

Cover Tightly: Keeps the moisture in and ensures the potatoes cook through.

Check Doneness: Pierce a potato slice with a knife-if it slides in easily, it's ready.

Serving Suggestions & Pairings:

This Crockpot Nacho Dip as a snacky starter

This Dorito Casserole for a fun twist on Tex-Mex

These Easy Turkey Wings for a Sunday dinner companion

Storage & Leftover Tips:

Refrigerate: Store leftovers in an airtight container for up to 4 days.

Freeze: Cool completely, then wrap tightly in foil or freezer-safe wrap for up to 2 months.

Reheat: Bake covered at 350°F or microwave individual portions until hot.

More Recipes You'll Love:

These Sheet Pan Quesadillas

This Beer Cheese Dip

Final Thoughts:

DIRECTIONS

- 1.** **1. Preheat & Prep:**Preheat oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with a bit of the olive oil.
- 2.** **2. Brown the Beef:**In a large skillet over medium heat, cook the ground beef and chopped onion until the beef is browned and onions are soft. Drain any excess fat.
- 3.** **3. Season the Meat:**Season with garlic powder, paprika, salt, and pepper. Stir to combine well.
- 4.** **4. Layer the Casserole:**Spread half the seasoned beef mixture evenly in the baking dish. Add a layer of half the potato slices, then top with 1 cup of shredded cheese. Repeat with the remaining beef and potatoes.
- 5.** **5. Add Sauce:**Whisk the cream of mushroom soup and milk together in a bowl until smooth. Pour evenly over the casserole layers, letting it seep through.
- 6.** **6. Bake Covered:**Cover the dish tightly with aluminum foil. Bake for 1 hour.
- 7.** **7. Add Final Cheese Layer:**Uncover and sprinkle with the remaining cheese. Bake for another 20-30 minutes until bubbly and potatoes are tender.
- 8.** **8. Rest & Serve:**Let the casserole rest for 10 minutes before serving. Garnish with chopped parsley for a fresh finish.
- 9.** **Tips for Success: Thin Slices:** Use a mandoline or food processor for evenly thin potato slices that cook faster.
- 10.** **Cover : Tightly:** Keeps the moisture in and ensures the potatoes cook through.
- 11.** **Check : Doneness:** Pierce a potato slice with a knife-if it slides in easily, it's ready.

12. **Serving Suggestions & Pairings:** Pair this comforting bake with:
13. This : Crockpot Nacho Dip as a snacky starter
14. This : Dorito Casserole for a fun twist on Tex-Mex
15. These : Easy Turkey Wings for a Sunday dinner companion
16. Add a crisp green salad or steamed broccoli to round out the meal.
17. **Storage & Leftover Tips:** Refrigerate: Store leftovers in an airtight container for up to 4 days.
18. Freeze: Cool completely, then wrap tightly in foil or freezer-safe wrap for up to 2 months.
19. Reheat: Bake covered at 350°F or microwave individual portions until hot.
20. **More Recipes You'll Love:** These Sheet Pan Quesadillas
21. This : Beer Cheese Dip
22. **Final Thoughts:** Hamburger Potato Casserole is one of those classic comfort meals that's as satisfying as it is simple. With its hearty layers, melty cheese, and creamy sauce, it's destined to become a go-to in your kitchen.
23. Give it a try and share your twist! Tag @ChefManiac or leave a comment to let us know how it turned out. Hungry for more? Follow along for comfort food classics, one-dish wonders, and hearty meals to feed your crew.

SWAPS & NOTES

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TIPS FOR SUCCESS

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