

Amish Hamburger Steak Bake: Comforting One-Pan Dinner

Amish Hamburger Steak Bake: A Hearty & Comforting One-Pan Dinner



OVEN
375°F

TIME
2-3 min

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SAVE
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INGREDIENTS

- 1 1/2 lbs ground beef (preferably 80/20 or 85/15 for flavor)
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- 2 cups milk, divided (whole milk recommended for richness)
- 1/4 cup all-purpose flour
- 4-5 medium russet potatoes, thinly sliced
- 1 medium onion, thinly sliced
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Let's assemble this hearty Amish Hamburger Steak Bake:
2. Prepare the : Ground Beef: In a large bowl, combine the ground beef with 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, and season generously with salt and pepper to taste. Mix gently until just combined (don't overmix, or the meat can become tough). Form the seasoned ground beef into 4-6 equal-sized "steaks" or patties, about 1/2 to 3/4 inch thick.
3. Sear the : Hamburger Steaks (Optional but Recommended): In a large skillet (or the same one you'll use for the sauce), heat a tablespoon of olive oil over medium-high heat. Sear the hamburger steaks for 2-3 minutes per side until nicely browned. They don't need to be cooked through, just browned for flavor. Remove from skillet and set aside. (If skipping this, you can place raw patties directly in the baking dish in step 5, but searing adds flavor.)
4. Prepare the : Cream Sauce: In a medium bowl, whisk together 1/4 cup of the milk and the all-purpose flour until smooth, forming a slurry. This will prevent lumps. In a separate saucepan, heat the remaining 1 3/4 cups milk over medium heat until warm (not boiling). Slowly whisk the flour slurry into the warm milk, stirring constantly, until the sauce thickens to a gravy-like consistency. Season the sauce with a pinch of salt and pepper.
5. Prep : Vegetables: Thinly slice the russet potatoes and the onion.
6. Assemble the : Bake: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish. Spread about half of the sliced potatoes evenly in the bottom of the prepared baking dish.

7. Layer about half of the sliced onions over the potatoes.
8. Place the seared (or raw) hamburger steaks evenly over the onion layer.
9. Pour about half of the prepared cream sauce evenly over the hamburger steaks.
10. Repeat the layers: remaining potatoes, remaining onions, and then pour the remaining cream sauce over the top.
11. Bake: Cover the baking dish tightly with aluminum foil. Bake for 45-60 minutes, or until the potatoes are very tender when pierced with a fork.
12. Add : Cheese & Finish Baking: Remove the foil from the baking dish. Sprinkle the shredded cheddar cheese evenly over the top. Return the dish to the oven, uncovered, and bake for an additional 10-15 minutes, or until the cheese is melted and bubbly and lightly golden brown.
13. Rest & : Serve: Remove from the oven and let the bake rest for 5-10 minutes before serving. This allows the sauce to set slightly. Serve hot and enjoy this hearty, comforting meal!

SWAPS & NOTES

Ground Beef: While ground beef is classic, you could experiment with ground turkey for a lighter version, though the flavor profile will differ.

Ensure it's lean enough to prevent excessive grease.

Potatoes: Russet potatoes are ideal here as they become wonderfully tender.

Yukon Gold potatoes could also work, but avoid waxy varieties that won't absorb the sauce as well.

TIPS FOR SUCCESS

Thin Slices are Key: Uniformly thin slices of potatoes and onions ensure even cooking and a tender texture throughout the bake.

Don't Skip the Slurry: Whisking the flour with a small amount of milk first prevents lumps in your sauce.

Cover While Baking: Covering the dish for the majority of the baking time ensures the potatoes cook through and the casserole stays moist.

Uncovering at the end allows the cheese to melt and brown beautifully.

