

Cheesy Hamburger Potato Casserole: The Ultimate Comfort Food Bake

Cheesy Hamburger Potato Casserole



OVEN
375°F

TIME
8-10 min

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Recipe Card

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INGREDIENTS

- 1 tablespoon olive oil
- 1 pound lean ground beef
- 1 medium yellow onion, chopped
- 2 cloves garlic, minced
- 1 (10.5 ounce) can cream of mushroom soup (or cream of chicken)
- 1/2 cup milk
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 4 cups thinly sliced potatoes (about 3-4 medium Russet or Yukon Gold potatoes)
- 2 cups shredded cheddar cheese (or a cheddar-Monterey Jack blend), divided
- 1/4 cup chopped fresh parsley, for garnish (optional)

Swaps and Notes:

Ground Beef: Lean ground beef is recommended (80/20 or 90/10) to minimize excess grease. Ground turkey or a plant-based ground meat alternative can be used as a substitute for a lighter version.

Cream of Mushroom Soup: This provides the creamy base. Cream of chicken or cream of celery soup are also great alternatives. You can use a low-sodium version if preferred.

Potatoes: Russet or Yukon Gold potatoes work

wonderfully for their texture. Slice them thinly and uniformly (about 1/8 to 1/4 inch thick) for even cooking. A mandoline slicer can be very helpful here! If you prefer a shortcut, you can use frozen sliced potatoes or even tater tots (see my [These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos For The Win](#) for inspiration!).

Cheese: Cheddar is classic for its sharp flavor and good melt. A cheddar-Monterey Jack blend adds extra creaminess. Feel free to use your favorite melting cheese.

Spices: Adjust the onion and garlic powder to your preference. A pinch of paprika can also be added for color and subtle flavor.

Adding Veggies: To sneak in more vegetables, you could add a cup of frozen peas and carrots, or some diced bell peppers, sautéed along with the onion.

Instructions:

Preheat Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.

Brown Ground Beef & Onion: In a large skillet or Dutch oven, heat 1 tablespoon of olive oil over medium-high heat. Add the 1 pound lean ground beef and 1 medium chopped yellow onion. Cook, breaking up the beef with a spoon, until the beef is no longer pink and the onion is softened, about 8-10 minutes. Drain any excess grease thoroughly.

Make the Creamy Sauce: Reduce the heat to medium. Stir in the 2 cloves minced garlic and cook for 1 minute until fragrant.

Stir in the 1 (10.5 ounce) can cream of mushroom soup, 1/2 cup milk, 1 teaspoon Worcestershire sauce, 1/2 teaspoon onion powder, 1/2 teaspoon garlic powder, and salt and black pepper to taste. Mix well until the sauce is smooth and combined with the beef mixture. Simmer for 2-3 minutes, allowing the flavors to meld.

Layer the Casserole: Spread half of the thinly sliced potatoes evenly over the bottom of the prepared baking dish.

Pour half of the ground beef and sauce mixture over the potatoes, spreading it out.

Sprinkle 1 cup of the shredded cheddar cheese over the beef layer.

Repeat the layers: Add the remaining half of the sliced potatoes, then the rest of the ground beef and sauce mixture.

Finally, sprinkle the remaining 1 cup of shredded cheddar cheese evenly over the top.

Bake: Cover the baking dish tightly with aluminum foil.

Bake in the preheated oven for 45 minutes to 1 hour, or until the potatoes are tender when pierced with a fork.

Remove the foil and continue to bake for another 15-20 minutes, or until the cheese is melted, bubbly, and golden brown.

Rest & Serve: Remove from the oven and let the casserole rest for 5-10 minutes before serving. This allows the casserole to set and makes it easier to scoop. Garnish with fresh chopped parsley if desired.

Tips for Success:

DIRECTIONS

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14. Enjoy your incredibly comforting : Cheesy Hamburger Potato Casserole!
15. **Tips for Success: Thin & Even Potato Slices:** This is crucial for ensuring the potatoes cook through evenly and become tender. A mandoline can achieve this quickly.
16. **Don't : Skimp on Draining Grease:** Excess grease from the ground beef can make the casserole oily. Drain it well before adding the sauce ingredients.
17. **Season : Generously:** Taste the beef mixture before layering. Adjust salt, pepper, and other seasonings to your liking.
18. **Cover for : Tenderness:** Keeping the casserole covered for the initial baking phase creates steam, which helps tenderize the potatoes thoroughly. Uncovering at the end allows for that golden, bubbly cheese crust.
19. **Rest : Before Serving:** Letting the casserole rest helps the layers set and the sauce thicken slightly, preventing it from being too runny when scooped.
20. **Serving Suggestions and Pairings:** This Cheesy Hamburger Potato Casserole is a complete meal on its own, packed with protein, carbs, and cheese! However, it pairs wonderfully with simple, fresh sides like a crisp green salad with a light vinaigrette to cut through the richness, or some steamed green beans. For other easy, family-friendly casseroles, you might also like my [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#) or [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#).
21. **Storage and Leftover Tips:** Leftover Cheesy Hamburger Potato Casserole stores well. Transfer any leftovers to an airtight container and refrigerate for up to 3-4 days. To reheat, you can microwave individual portions until heated through, or cover and bake in the oven at 300°F (150°C) until warm. You might want to add a splash of milk or broth if the casserole seems a bit dry during reheating. This casserole is also a great make-ahead option; assemble it completely, cover tightly with foil, and refrigerate for up to 24 hours before baking. You may need to add an extra 10-15 minutes to the baking time if baking from cold.
22. **More Recipes You Will Love:** If you love hearty, cheesy, and easy-to-make comfort food, here are some other Chefmaniac favorites:
23. For a classic dip that's always a hit, check out [This Crockpot Nacho Dip Is The Reason I Never Have Leftovers](#).

24. If you're looking for another comforting one-dish meal that cooks up fast, try [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
25. And for a fun twist on a classic snack, don't miss [These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos For The Win](#).

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cheesy-hamburger-potato-casserole-the-ultimate-comfort-food-bake-2/>