

## Baked Beans & #038; Ground Beef Casserole: The Ultimate Hearty Crowd-Pleaser

### Baked Beans & Ground Beef Casserole



**OVEN**  
**375°F**

**TIME**  
**5-7 min**

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**Recipe Card**

**SAVE**  
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#### INGREDIENTS

- 1 lb ground beef
- 1 medium yellow onion, diced
- 1 medium green bell pepper, diced
- 1 clove garlic, minced (optional, but recommended)
- 2 cans (16 ounces each) pork and beans, undrained (or your favorite brand of plain baked beans)
- 1 can (14.5 ounces) diced tomatoes, undrained
- 1 cup ketchup
- 1/4 cup packed brown sugar (light or dark, adjust to taste)
- 1 tablespoon yellow mustard (or Dijon for a sharper tang)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon smoked paprika (optional, for depth)
- 1/2 teaspoon chili powder (optional, for a slight kick)
- Salt and black pepper to taste

#### DIRECTIONS

- 1.** Preheat : Oven & Prep Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
- 2.** Brown the : Beef & SautØ Vegetables: In a large skillet or Dutch oven, cook the ground beef over medium-high heat, breaking it up with a spoon, until fully browned. Drain off any excess grease. Add the diced yellow onion and green bell pepper to the skillet. Cook for 5-7 minutes, stirring occasionally, until softened. If using, add the minced garlic and cook for another minute until fragrant.
- 3.** Combine : Sauce Ingredients: Remove the skillet from heat. Stir in the undrained pork and beans, undrained diced tomatoes, ketchup, brown sugar, yellow mustard, Worcestershire sauce, smoked paprika (if using), and chili powder (if using). Stir everything well to combine, ensuring all ingredients are incorporated. Taste the mixture and add salt and black pepper as needed.
- 4.** Assemble and : Bake: Pour the entire mixture into the prepared 9x13-inch baking dish, spreading it evenly.
- 5.** Bake to : Perfection: Bake for 30-40 minutes, or until the casserole is bubbling hot and slightly thickened. The top should have a slightly set, rich appearance.
- 6.** Serve: Remove from the oven and let stand for a few minutes before serving.

#### SWAPS & NOTES

Ground Beef: You can use ground turkey or a mix of ground beef

and sausage for different flavor profiles.

Beans: While pork and beans are classic, feel free to use other types of baked beans.

If using a sweeter variety, you might want to reduce the brown

sugar slightly.

You can also add a can of drained kidney beans for extra texture.

### TIPS FOR SUCCESS

**Drain Beef Thoroughly:** Draining the fat from the ground beef is important to prevent the casserole from being greasy.

**Taste Before Baking:** Always taste the mixture before it goes into the oven to adjust salt, pepper, and sweetness to your liking.

**Don't Overcook:** The goal is for the flavors to meld and for the casserole to heat through and thicken.

**Resting Time:** Allowing the casserole to rest for a few minutes after baking helps the sauce set up nicely.

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

Original recipe: <https://chefmaniac.com/baked-beans-ground-beef-casserole-the-ultimate-hearty-crowd-pleaser/>