

Big Mac Cheeseburger Casserole: My Favorite Weeknight Dinner

Big Mac Cheeseburger Casserole



OVEN
375°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 lbs lean ground beef
- 1 medium onion, diced
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and black pepper to taste
- 1 (10.75 oz) can condensed cheddar cheese soup
- 1/2 cup mayonnaise
- 1/4 cup sweet pickle relish
- 2 tbsp yellow mustard
- 1 1/2 cups shredded cheddar cheese
- 1/2 cup shredded iceberg lettuce
- 1/2 cup diced pickles
- Sesame seeds (optional, for garnish)

Swaps and Notes:

Ground Beef: I recommend using a lean ground beef (90/10 or 85/15) to prevent the casserole from becoming greasy. If you use a fattier cut, be sure to drain the excess fat after browning the meat.

Cheddar Cheese Soup: If you're not a fan of condensed soup, you can substitute it with a homemade cheese sauce. Just be sure it's thick and creamy.

Special Sauce: The combination of mayonnaise, pickle relish, and mustard creates a quick and easy version of the classic "special sauce." You can adjust the ratios to your liking.

Toppings: The fresh lettuce and pickles are a must!

They add a crucial textural and flavor contrast that makes this casserole feel like a true Big Mac. Don't add them until you are ready to serve so they don't wilt.

How to Make Big Mac Cheeseburger Casserole:

Prep and Brown the Beef: Preheat your oven to 375°F (190°C). In a large skillet or oven-safe pan, brown the ground beef with the diced onion over medium-high heat. Season with garlic powder, onion powder, salt, and pepper. Cook until the beef is no longer pink and the onion is soft. If there's a lot of excess grease, drain it.

Make the Sauce: While the beef is browning, prepare the "special sauce." In a small bowl, whisk together the condensed cheddar cheese soup, mayonnaise, sweet pickle relish, and yellow mustard until smooth.

Assemble the Casserole: Once the beef and onion mixture is cooked, spread it evenly in the bottom of a 9x13 inch baking dish. Pour the special sauce mixture over the beef and spread it evenly. Top with the shredded cheddar cheese.

Bake: Place the casserole in the preheated oven and bake for 20-25 minutes, or until the cheese is melted and bubbly and the casserole is heated through.

Add Final Toppings: Once the casserole is out of the oven, let it cool for a few minutes. Top with the shredded iceberg lettuce, diced pickles, and a sprinkle of sesame seeds if you're using them.

Tips for Success:

Don't Forget the Seasoning: Seasoning the ground beef well is key to building a flavorful base for the casserole.

Fresh Toppings are Crucial: Adding the lettuce and pickles at the very end is what makes this dish taste so much like a Big Mac. The fresh, crisp toppings cut through the richness of the casserole perfectly.

Drain the Grease: If you're using a fattier ground beef, be sure to drain the grease after browning. This prevents the casserole from being overly oily.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Mexican Chicken and Rice Casserole is a fantastic one-pan option.

For another clever weeknight dinner shortcut, you have to try my Dorito Casserole.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

For another cheesy, crowd-pleasing dish, try my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.

DIRECTIONS

- 1. Prep and : Brown the Beef:** Preheat your oven to 375°F (190°C). In a large skillet or oven-safe pan, brown the ground beef with the diced onion over medium-high heat. Season with garlic powder, onion powder, salt, and pepper. Cook until the beef is no longer pink and the onion is soft. If there's a lot of excess grease, drain it.
- 2. Make the : Sauce:** While the beef is browning, prepare the "special sauce." In a small bowl, whisk together the condensed cheddar cheese soup, mayonnaise, sweet pickle relish, and yellow mustard until smooth.
- 3. Assemble the : Casserole:** Once the beef and onion mixture is cooked, spread it evenly in the bottom of a 9x13 inch baking dish. Pour the special sauce mixture over the beef and spread it evenly. Top with the shredded cheddar cheese.
- 4. Bake:** Place the casserole in the preheated oven and bake for 20-25 minutes, or until the cheese is melted and bubbly and the casserole is heated through.
- 5. Add : Final Toppings:** Once the casserole is out of the oven, let it cool for a few minutes. Top with the shredded iceberg lettuce, diced pickles, and a sprinkle of sesame seeds if you're using them.
- 6. Tips for Success: Don't Forget the Seasoning:** Seasoning the ground beef well is key to building a flavorful base for the casserole.
- 7. Fresh : Toppings are Crucial:** Adding the lettuce and pickles at the very end is what makes this dish taste so much like a Big Mac. The fresh, crisp toppings cut through the richness of the casserole perfectly.
- 8. Drain the : Grease:** If you're using a fattier ground

beef, be sure to drain the grease after browning. This prevents the casserole from being overly oily.

9. **Serving Suggestions and Pairings:** This casserole is a hearty meal all on its own, but you can serve it with a side of French fries or tater tots to really lean into the fast-food theme. A simple green salad would also be a great way to balance the richness. For another fun, crowd-pleasing meal, you could serve it with my Crockpot Nacho Dip.
10. **Storage and Leftover Tips:** Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or heat the entire dish in the oven until warmed through. It's best to store the leftover casserole without the lettuce and pickles and add fresh ones just before serving.
11. **More Recipes You Will Love:** If you're a fan of easy and delicious weeknight dinners, you'll want to check out some of these other favorites:
12. **My Mexican : Chicken and Rice Casserole** is a fantastic one-pan option.
13. For another clever weeknight dinner shortcut, you have to try my Dorito Casserole.
14. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
15. For another cheesy, crowd-pleasing dish, try my Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
16. **Final Thoughts:** This Big Mac Cheeseburger Casserole is a fun, creative, and delicious way to get all the flavors you love in a convenient casserole form. It's a testament to the fact that you can take something simple and turn it into a memorable, family-favorite meal. Give it a try, and I guarantee it will become a regular on your dinner rotation.
17. If you make this casserole, I'd love to hear about it in the comments below! What's your favorite part of this fun twist on a classic burger?

SWAPS & NOTES

Ground Beef: I recommend using a lean ground beef (90/10 or 85/15) to prevent the casserole from becoming greasy.

If you use a fattier cut, be sure to drain the excess fat after browning the meat.

Cheddar Cheese Soup: If you're not a fan of condensed soup, you can substitute it with a homemade cheese sauce.

Just be sure it's thick and creamy.

TIPS FOR SUCCESS

Don't Forget the Seasoning: Seasoning the ground beef well is key to building a flavorful base for the casserole.

Fresh Toppings are Crucial: Adding the lettuce and pickles at the very end is what makes this dish taste so much like a Big Mac.

The fresh, crisp toppings cut through the richness of the casserole perfectly.

Drain the Grease: If you're using a fattier ground beef, be sure to drain the grease after browning.

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

Original recipe: <https://chefmaniac.com/big-mac-cheeseburger-casserole-my-favorite-weeknight-dinner/>