

My Favorite Creamy Beef & Mushroom Rice Bake for a Weeknight

Some recipes just feel like a big, warm hug in a bowl, and this



OVEN
350°F

TIME
60 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup chopped mushrooms
- 1 small onion, diced
- 1 cup uncooked white rice
- 1 can (10.5 oz) cream of mushroom soup
- 2 cups beef broth
- 1/2 cup sour cream
- 1 teaspoon garlic powder
- Salt and black pepper to taste
- 1 cup shredded cheddar cheese (optional)

DIRECTIONS

- 1.** Preheat the : Oven and Prep: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
- 2.** Brown the : Meat: In a large skillet over medium-high heat, cook the ground beef, chopped mushrooms, and diced onion until the beef is browned and the onions are tender. Drain any excess fat.
- 3.** Combine : All Ingredients: In a large bowl, combine the browned beef mixture, the uncooked white rice, the can of cream of mushroom soup, beef broth, sour cream, garlic powder, salt, and pepper. Stir everything together until the ingredients are well-mixed and uniform.
- 4.** Bake the : Casserole: Pour the mixture into the prepared baking dish and spread it out evenly. Cover the dish tightly with aluminum foil.
- 5.** Bake: Bake in the preheated oven for 50-60 minutes, or until the rice is tender and has absorbed most of the liquid.
- 6.** Add the : Cheese: Carefully remove the foil. If you're using cheese, sprinkle it evenly over the top.
- 7.** Final : Bake: Return the dish to the oven and bake for another 5 minutes, or until the cheese is completely melted and bubbly.
- 8.** Rest and : Serve: Let the casserole sit for a few minutes after taking it out of the oven to allow it to set. Serve hot and enjoy!

SWAPS & NOTES

Meat: Ground beef is great here, but you could also use ground turkey or a combination of ground beef and sausage for a different flavor profile.

Mushrooms: Fresh mushrooms are best, but if you're in a pinch, you can use a can of drained sliced mushrooms.

Soup: While cream of mushroom soup is traditional, cream of celery or cream of chicken would also work well, giving the dish a slightly different flavor.

Cheese: Shredded cheddar cheese is a great topping, but you could also use Monterey Jack, a Mexican blend, or even a sharp provolone for a fun twist.

TIPS FOR SUCCESS

Don't Forget to Stir: When combining the ingredients, make sure you mix everything thoroughly to ensure the rice is evenly distributed and the flavors are well-blended.

Cover Tightly: Covering the baking dish with foil is crucial for this recipe.

It traps the steam and allows the rice to cook perfectly.

Let It Rest: Letting the casserole sit for a few minutes after baking allows the flavors to settle and the texture to firm up, making it much easier to scoop and serve.

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

Original recipe: <https://chefmaniac.com/my-favorite-creamy-beef-mushroom-rice-bake-for-a-weeknight/>