

Cheesy Ground Beef and Potato Bake: The Ultimate Comfort Food Casserole

Cheesy Ground Beef and Potato Bake



OVEN
375°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1.5 lbs Ground Beef: I recommend using an 80/20 or 90/10 lean-to-fat ratio.

1 Medium Onion: Finely diced to provide a sweet, aromatic base.

4-5 Large Potatoes: Yukon Gold or Russet work best; sliced into thin rounds (about 1/8 inch).

2 Cups Shredded Cheese: Sharp Cheddar, Monterey Jack, or a "Mexican Blend" are perfect.

Fresh Herbs: Parsley or thyme for a bright finish.

Seasonings: Sea salt and freshly cracked black pepper.

Optional: A splash of beef broth or heavy cream for extra moisture.

Swaps and Notes:

The Meat: You can easily swap the beef for ground turkey or chicken if you want a leaner profile.

The Potatoes: If you're in a massive rush, you can use frozen hash browns or pre-sliced canned potatoes, though fresh sliced potatoes provide the best texture.

The Cheese: For a kick, try Pepper Jack. If you love a creamy finish, much like my Beer Cheese Dip, you can even dollop a little cream cheese between the layers.

Step-by-Step Instructions:

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

Brown the Beef: In a large skillet over medium-high heat, cook the ground beef and diced onions. Break the meat apart with a spatula until it is completely browned and the onions are translucent. Drain the excess grease.

Season: Stir in your salt and pepper. Feel free to add garlic powder or paprika here if you want more depth.

Layer the Dish: Spread the beef mixture into the bottom of your prepared baking dish. Arrange the thinly sliced potatoes in overlapping rows over the top of the beef.

Add Cheese: Sprinkle the shredded cheese generously over the potatoes.

Bake: Cover the dish with foil (to prevent the cheese from burning before the potatoes are soft) and bake for 35 minutes.

Final Crisp: Remove the foil and bake for another 15-20 minutes until the potatoes are fork-tender and the cheese is bubbly and golden brown.

Garnish: Let it sit for 5 minutes, then top with fresh herbs before serving.

Tips for Success:

Slice Thinly: The secret to even cooking is the thickness of the potatoes. Use a mandoline slicer if you have one to ensure every slice is uniform.

Don't Skip the Drain: Make sure to drain the beef well before layering. Too much fat can lead to a greasy bottom layer.

Cover with Foil: If you find your cheese is browning too fast, always keep it covered for the first half of the baking time.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 420 kcal

Protein: 28g

Carbohydrates: 32g

Fat: 22g

Fiber: 4g

Storage and Leftover Tips:

Reheating: To keep the potatoes from getting mushy, reheat in the oven at 350°F until warmed through.

Freezing: You can freeze this dish before or after baking. If freezing after, ensure it is completely cool and wrapped tightly in plastic wrap and foil.

More Recipes You Will Love:

DIRECTIONS

1. **Preheat and : Prep:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
2. **Brown the : Beef:** In a large skillet over medium-high heat, cook the ground beef and diced onions. Break the meat apart with a spatula until it is completely browned and the onions are translucent. Drain the excess grease.
3. **Season:** Stir in your salt and pepper. Feel free to add garlic powder or paprika here if you want more depth.
4. **Layer the : Dish:** Spread the beef mixture into the bottom of your prepared baking dish. Arrange the thinly sliced potatoes in overlapping rows over the top of the beef.
5. **Add : Cheese:** Sprinkle the shredded cheese generously over the potatoes.
6. **Bake:** Cover the dish with foil (to prevent the cheese from burning before the potatoes are soft) and bake for 35 minutes.
7. **Final : Crisp:** Remove the foil and bake for another 15-20 minutes until the potatoes are fork-tender and the cheese is bubbly and golden brown.
8. **Garnish:** Let it sit for 5 minutes, then top with fresh herbs before serving.
9. **Tips for Success:** **Slice Thinly:** The secret to even cooking is the thickness of the potatoes. Use a mandoline slicer if you have one to ensure every slice is uniform.
10. **Don't : Skip the Drain:** Make sure to drain the beef well before layering. Too much fat can lead to a greasy bottom layer.

11. Cover with : Foil: If you find your cheese is browning too fast, always keep it covered for the first half of the baking time.
12. Serving Suggestions and Pairings: This dish is quite filling on its own, but I love serving it with a crisp green salad or roasted green beans to balance the richness. If you are hosting a larger gathering and want to offer a variety of "comfort" options, this pairs excellently alongside Sheet Pan Quesadillas for a fun, multi-textured dinner spread.
13. For a drink pairing, a cold lager or a light red wine like a Pinot Noir cuts through the savory beef and cheese perfectly.
14. Nutritional Information (Per Serving): Calories: 420 kcal
15. Protein: 28g
16. Carbohydrates: 32g
17. Fat: 22g
18. Fiber: 4g
19. Storage and Leftover Tips: This bake is even better the next day! Store leftovers in an airtight container in the refrigerator for up to 3 days.
20. Reheating: To keep the potatoes from getting mushy, reheat in the oven at 350°F until warmed through.
21. Freezing: You can freeze this dish before or after baking. If freezing after, ensure it is completely cool and wrapped tightly in plastic wrap and foil.
22. More Recipes You Will Love: If you enjoyed this easy, cheesy dinner, you have to try some of my other "fan-favorite" shortcuts:
23. This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut
24. These : Old School No-Bake Cookies Never Fail Me (The perfect quick dessert!)
25. Final Thoughts: This Cheesy Ground Beef and Potato Bake is proof that you don't need fancy ingredients to make a 5-star meal. It's a "crowd-pleaser" in the truest sense of the word.

SWAPS & NOTES

The Meat: You can easily swap the beef for ground turkey or chicken if you want a leaner profile.

The Potatoes: If you're in a massive rush, you can use frozen hash browns or pre-sliced canned potatoes, though fresh sliced

potatoes provide the best texture.

The Cheese: For a kick, try Pepper Jack.

If you love a creamy finish, much like my Beer Cheese Dip, you can even dollop a little cream cheese between the layers.

TIPS FOR SUCCESS

Slice Thinly: The secret to even cooking is the thickness of the potatoes.

Use a mandoline slicer if you have one to ensure every slice is uniform.

Don't Skip the Drain: Make sure to drain the beef well before layering.

Too much fat can lead to a greasy bottom layer.

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

Original recipe: <https://chefmaniac.com/cheesy-ground-beef-and-potato-bake-the-ultimate-comfort-food-casserole/>