

Cowboy Beef & Potato Casserole: The Easy Weeknight Dinner Your Family Will Crave

The Ultimate Cowboy Beef and Potato Casserole: Comfort in Every Bite



OVEN
375°F

TIME
4 min

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INGREDIENTS

Ground Beef: 1 pound (80/20 or 90/10 works best).

Onion & Garlic: The foundation of all good flavor.

One medium onion and two cloves of garlic.

Potatoes: 4 medium potatoes. I recommend Russets for their starchiness or Yukon Golds for a buttery texture.

Vegetables: 1 can (15 oz) of corn and 1 can (15 oz) of green beans. Be sure to drain them well!

The "Glue": 1 can (10.5 oz) of cream of mushroom soup. This creates the creamy sauce that ties it all together.

Cheese: 1 cup of shredded cheddar cheese. Sharp cheddar adds the best kick.

Seasoning: Paprika, salt, pepper, and olive oil.

DIRECTIONS

1. Follow these steps to ensure your casserole comes out perfectly golden and bubbly every single time.
2. Prep the Oven and Aromatics: Preheat your oven to 375°F (190°C). While the oven warms, heat 2 tablespoons of olive oil in a large skillet over medium heat. Add your chopped onion and minced garlic. Sauté for about 3-4 minutes. You want them translucent and fragrant, but not browned.
3. Brown the Beef: Add the pound of ground beef to the skillet. Use your spatula to break it into small crumbles. Cook for 5-7 minutes until no pink remains. This is where we build our flavor: season generously with the paprika, salt, and pepper. Once cooked, remove from heat and set aside.
4. Mix the Base: In a large mixing bowl, combine your thinly sliced potatoes, the drained corn, the drained green beans, and the can of cream of mushroom soup. Stir until every potato slice is coated in that creamy goodness.
5. Layer It Up: Grease a 9x13-inch baking dish. Spread half of your potato and veggie mixture across the bottom. Next, evenly distribute the cooked beef mixture over that first layer. Finally, top it with the remaining potato mixture. This "sandwiching" technique ensures the beef stays juicy.
6. The Bake: Cover the dish tightly with aluminum foil. This traps the steam and ensures the potatoes get tender. Bake for 45 minutes.
7. The Cheesy Finish: Remove the foil (watch out for the steam!). Sprinkle the cup of shredded cheddar cheese over the top. Return it to the oven, uncovered, for another 15 minutes. You're looking for melted, bubbly

cheese and slightly golden edges.

8. Rest and Serve: Let the casserole rest for about 5-10 minutes before slicing. This allows the sauce to thicken slightly so it doesn't run all over the plate.

SWAPS & NOTES

One of the best things about being a home cook is making a recipe your own.

Here are a few ways you can tweak this Cowboy Casserole: The Veggies: Not a fan of green beans?

Swap them for peas or even diced carrots.

If you want a more "Tex-Mex" vibe similar to this Dorito Casserole, try adding black beans and diced chilies.

TIPS FOR SUCCESS

The Mandoline Slice: If you have a mandoline slicer, use it for the potatoes.

Uniform thickness means uniform cooking.

Drain Well: Make sure your canned veggies are fully drained.

Excess liquid can lead to a "soupy" casserole rather than a creamy one.

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

Original recipe: <https://chefmaniac.com/cowboy-beef-potato-casserole-the-easy-weeknight-dinner-your-family-will-crave/>