

## Patty Melt Casserole: The Easy Crowd-Pleasing Twist on a Classic Sandwich

Patty Melt Casserole: The Classic Sandwich Turned Easy Comfort Food Bake



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

8 slices rye bread, buttered and cubed  
1 lb ground beef  
½ onion, chopped  
Salt and pepper, to taste  
Garlic powder, to taste  
1 tablespoon Worcestershire sauce  
8 slices Swiss cheese  
2 cups beef broth

### DIRECTIONS

1. **Step 1: Cook the Beef:** In a skillet over medium heat, cook the ground beef and chopped onion until the beef is no longer pink. Drain excess grease if necessary.
2. Season with salt, pepper, and garlic powder. Stir in the Worcestershire sauce and cook for another minute to deepen the flavor.
3. **Step 2: Layer the Casserole:** Preheat your oven to 375°F and lightly grease a 9x13 baking dish.
4. Add half of the buttered rye bread cubes to the bottom of the dish.
5. Top with half of the beef mixture.
6. Layer on half of the : Swiss cheese slices.
7. Repeat the layers with remaining bread, beef, and cheese.
8. **Step 3: Add the Broth:** Slowly pour 2 cups of beef broth evenly over the casserole. This helps soften the bread and infuse it with rich flavor.
9. **Step 4: Bake:** Cover with foil and bake for 30 minutes.
10. Remove the foil and bake for another 10-15 minutes until the cheese is melted, bubbly, and lightly golden.
11. Let it rest for 5-10 minutes before slicing and serving.

### SWAPS & NOTES

**Rye Bread:** Classic patty melts demand rye, but you can use sourdough or marble rye if that's what you have.

**Cheese Options:** Swiss is traditional, but provolone or even

mozzarella can work in a pinch.

Ground Beef: Use 80/20 for maximum flavor.  
Leaner beef works but won't be quite as rich.

## TIPS FOR SUCCESS

Butter both sides lightly of the rye for extra richness.

Don't skip the Worcestershire - it adds that signature diner depth.

Let the casserole rest before cutting so it sets properly.

If you like extra caramelized onion flavor, cook the onions a few minutes longer before mixing with the beef.

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

Original recipe: <https://chefmaniac.com/patty-melt-casserole-the-easy-crowd-pleasing-twist-on-a-classic-sandwich/>