

## Poor Man's Meal - The Great Depression Dinner That Still Tastes Amazing

Some recipes are born from creativity. Others are born from necessity.



**TIME**  
**20 min**

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**SAVE**  
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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 pound ground beef
- 4 medium russet potatoes, diced
- 1 medium onion, diced
- 2 tablespoons vegetable oil (if needed)
- Salt and black pepper to taste
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon paprika (optional)

### DIRECTIONS

- Step 1: Brown the Beef:** In a large skillet over medium heat, cook ground beef until browned. Season with salt, pepper, and garlic powder. Remove from skillet and set aside.
- Step 2: Cook the Potatoes:** In the same skillet, add oil if needed. Cook diced potatoes over medium heat, stirring occasionally, until golden and fork-tender (about 15-20 minutes).
- Step 3: Add Onions:** Stir in diced onion and cook until softened.
- Step 4: Combine Everything:** Return cooked beef to the skillet. Stir everything together and cook for another 5 minutes so the flavors meld.
- Step 5:** Serve hot and enjoy.

### SWAPS & NOTES

Lower cost option: Use ground turkey instead of beef.  
Add color: Toss in diced bell peppers.

Let them sit undisturbed to develop a golden crust.

This recipe is adaptable - just like it had to be during tough times.

### TIPS FOR SUCCESS

Cut potatoes evenly for consistent cooking.  
Use a cast iron skillet for the best crust.  
Simple ingredients need proper seasoning.

If you enjoy skillet-style comfort food like this, you might also like [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

