

## Hobo Casserole: The One-Pan Dinner That Fed Families for Generations

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**OVEN**  
**375°F**

**TIME**  
**55 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 lb ground beef  
1 medium onion, diced  
3-4 medium russet potatoes, thinly sliced (about 1/8-inch)  
1 can (10.5 oz) cream of mushroom soup (or cream of chicken)  
1/2 cup milk  
1 tsp salt (start with 1/2 tsp if your soup is salty)  
1/2 tsp black pepper  
1 tsp garlic powder (optional but recommended)  
1 cup shredded cheddar cheese (or a mix)  
Optional add-ins:  
1 cup frozen mixed veggies (peas/carrots/corn)  
1 tsp Worcestershire sauce  
Paprika for the top  
Crispy fried onions for garnish

### DIRECTIONS

1. Preheat and prep. Preheat oven to 375°F. Grease a 9x13 baking dish.
2. Brown the beef. In a skillet over medium-high heat, cook ground beef and onion until browned. Drain excess grease. Season with salt, pepper, and garlic powder (and Worcestershire if using).
3. Make the sauce. In a bowl, whisk together cream soup and milk until smooth.
4. Layer it up. Add a layer of sliced potatoes to the bottom of the dish. Spread half the beef mixture over potatoes. Spoon over half the soup mixture. Repeat layers.
5. Bake. Cover tightly with foil and bake 45-55 minutes, until potatoes are tender.
6. Add cheese and finish. Remove foil, sprinkle cheese over the top, and bake uncovered 10-15 minutes until bubbly and lightly golden.
7. Rest and serve. Let sit 10 minutes before slicing—this helps it set.

### SWAPS & NOTES

Potatoes: Russets are classic, but Yukon golds are extra creamy.

Soup: Cream of mushroom is traditional; cream of chicken works great too.

Cheese: Cheddar is perfect, but Monterey Jack or Colby is also excellent.

Use ground turkey and extra seasoning.

## TIPS FOR SUCCESS

Slice potatoes thin and evenly so they cook through on time.

Cover tightly with foil -steam is what softens the potatoes.

Check tenderness with a fork before adding cheese.

If needed, cover and bake 10 more minutes.

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

Original recipe: <https://chefmaniac.com/hobo-casserole-the-one-pan-dinner-that-fed-families-for-generations/>