

This Old-Fashioned Poor Man's Meal Is the Cheap Dinner We Need Again

And honestly? It still holds up.



TIME
12 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pound ground beef
- 4 medium russet potatoes, peeled and diced
- 1 medium onion, chopped
- 2 tablespoons oil or butter
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and black pepper to taste
- $\frac{1}{2}$ cup beef broth or water
- Optional: chopped parsley for garnish

DIRECTIONS

- Step 1: Brown the Beef:** Heat a large skillet over medium heat. Add the ground beef and cook until browned, breaking it up as it cooks. Drain excess grease if needed, then transfer the beef to a plate.
- Step 2: Cook the Potatoes and Onion:** In the same skillet, add oil or butter. Stir in the diced potatoes and chopped onion. Season with garlic powder, paprika, salt, and pepper.
- Step 3:** Cook for about 10-12 minutes, stirring occasionally, until the potatoes begin to soften and get golden around the edges.
- Step 3: Add Moisture:** Pour in the beef broth or water and cover the skillet for a few minutes. This helps the potatoes steam and finish cooking through without drying out.
- Step 4: Combine Everything:** Return the cooked ground beef to the skillet. Stir everything together and cook uncovered for another 3-5 minutes until the flavors come together and the potatoes are tender.
- Step 5: Serve:** Taste and adjust seasoning. Sprinkle with parsley if using, and serve hot.
- That's it - a full meal from a handful of basic ingredients.**

SWAPS & NOTES

and Swaps Ground beef: Traditional and flavorful, but ground turkey or sausage also work.

Potatoes: Russets give that classic hearty texture, but Yukon Golds are great too.

Onions: Don't skip them - they add a lot of flavor for very little cost.

Add-ins: Bell peppers, carrots, corn, or even cabbage can stretch the meal further.

