

The Best Ground Beef and Cheesy Mashed Potato Bake

Spud-Tacular Beef and Cheesy Mashed Potato Casserole

OVEN
375°F

TIME
4 min

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INGREDIENTS

- 4 large russet potatoes, peeled and cubed
- 1 lb ground beef or turkey
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 cup frozen mixed vegetables (carrots, peas, corn)
- 1 can (15 oz) diced tomatoes, undrained
- 1 cup beef broth
- 1 tsp dried oregano
- 1 tsp paprika
- Salt, to taste
- Black pepper, to taste
- 1 cup shredded cheddar cheese
- 2 tbsp olive oil
- Fresh parsley, chopped for garnish

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C).
- 2.** Sauté the Aromatics: Heat olive oil in a skillet over medium heat.
- 3.** Add the diced onion and minced garlic and sauté for 3-4 minutes until softened and fragrant.
- 4.** Cook the Ground Meat: Add the ground beef (or turkey) to the skillet.
- 5.** Cook until browned, breaking the meat apart with a spoon. Drain excess fat if necessary.
- 6.** Build the Filling: Stir in:
- 7.** Frozen mixed vegetables
- 8.** Diced tomatoes with their juice
- 9.** Beef broth
- 10.** Oregano
- 11.** Paprika
- 12.** Salt and black pepper
- 13.** Simmer for about 5 minutes until slightly thickened.
- 14.** Prepare the Mashed Potatoes: While the filling simmers, boil the cubed potatoes in salted water for about 15 minutes, until tender.
- 15.** Drain and mash until smooth, seasoning with salt and pepper.
- 16.** Assemble the Casserole: Spread the beef and vegetable mixture evenly in a large baking dish.
- 17.** Add the Potato Layer: Spread the mashed potatoes over the meat layer and smooth the top with a spatula.
- 18.** Add the Cheese: Sprinkle shredded cheddar cheese evenly over the mashed potatoes.
- 19.** Bake: Bake for 25-30 minutes until the cheese is melted and bubbly and the casserole is heated through.
- 20.** Garnish and Serve: Allow the casserole to cool slightly before serving.
- 21.** Top with fresh chopped parsley for added color and flavor.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Ground meat options Ground turkey or chicken works well if you

prefer a lighter dish.

Vegetable swaps You can substitute the frozen vegetable mix with chopped carrots, green beans, or mushrooms.

Potato alternatives Yukon Gold potatoes make an especially creamy mashed topping.

TIPS FOR SUCCESS

Use hot mashed potatoes Warm potatoes spread more easily over the filling.

Season each layer Lightly seasoning both the filling and the mashed potatoes ensures great flavor.

Let the casserole rest Allowing it to sit for about 5 minutes helps the layers set before serving.

Use a wide baking dish This helps create a better ratio of filling to mashed potatoes.

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

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