

## Classic Cheesy Hamburger Casserole Recipe Everyone Loves

warm, satisfying dinner that the whole family will love



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1 medium onion, chopped
- 2 cups cooked pasta (rotini or elbow)
- 1 can (15 oz) diced tomatoes
- 1 can (10.5 oz) condensed cream of mushroom soup
- 2 cups shredded cheddar cheese
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt to taste
- Black pepper to taste

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C) and lightly grease a 9x13-inch baking dish.
- 2.** Cook the Beef and Onion: In a large skillet over medium heat, cook the ground beef and chopped onion until the beef is browned and the onion is soft. Drain any excess fat.
- 3.** Add the Sauce Ingredients: Stir in the diced tomatoes, cream of mushroom soup, garlic powder, Italian seasoning, salt, and black pepper.
- 4.** Mix well until everything is evenly combined.
- 5.** Add the Pasta: Fold the cooked pasta into the beef mixture until fully coated with the creamy sauce.
- 6.** Assemble the Casserole: Transfer the mixture to the prepared baking dish and spread it evenly.
- 7.** Sprinkle the shredded cheddar cheese generously over the top.
- 8.** Bake: Bake uncovered for 25-30 minutes, until the cheese is melted and bubbly.
- 9.** Optional Broil: For a golden crust, broil the casserole for about 2 minutes.
- 10.** Let it cool slightly before serving.

### SWAPS & NOTES

One of the best things about casseroles is how easy they are to customize.

**Protein Options** Ground turkey or chicken can replace ground beef.

**Pasta Choices** Rotini Elbow macaroni Penne Shells Short pasta shapes hold the sauce best.

**Soup Alternatives** If you don't have cream of mushroom soup, try: Cream of chicken Cream of celery Homemade white sauce  
**Cheese Variations** Cheddar works beautifully, but you can also try: Colby

Jack Monterey Jack Mozzarella for extra stretch

