

Hamburger Tater Casserole Recipe for the Ultimate Comfort Food Dinner

4 to 5 medium potatoes, peeled and thinly sliced



OVEN
375°F

TIME
65 min

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INGREDIENTS

500 g (1 pound) ground beef
4 to 5 medium potatoes, peeled and thinly sliced
1 large onion, finely chopped
2 garlic cloves, minced, optional
1 cup milk
1 cup heavy cream, or cooking cream
200 g shredded cheddar cheese, about 2 cups
Salt, to taste
Black pepper, to taste
Olive oil or butter, for sautéing
Optional spices: paprika, dried oregano, parsley

DIRECTIONS

1. Preheat the oven: Preheat your oven to 190°C (375°F).
2. Cook the beef mixture: In a skillet, heat a little oil or butter over medium heat. Add the chopped onion and garlic, if using, and sauté until softened.
3. Add the ground beef and cook until browned, breaking it apart as it cooks. Season with salt, black pepper, and any optional herbs or spices like paprika, oregano, or parsley. Once cooked, set the mixture aside.
4. Prepare the baking dish: Lightly grease a baking dish. Arrange a layer of thinly sliced potatoes across the bottom.
5. Layer the casserole: Add a layer of the cooked beef mixture over the potatoes, then sprinkle with some of the shredded cheese.
6. Repeat the layers in this order: potatoes, beef, cheese. Finish with a generous layer of cheese on top.
7. Add the cream mixture: In a bowl, whisk together the milk and heavy cream. Pour the mixture evenly over the casserole so it seeps through the layers.
8. Bake covered: Cover the baking dish with aluminum foil and bake for 65 minutes.
9. Bake uncovered: Remove the foil and continue baking for 15 to 20 minutes, or until the top is golden and the potatoes are fully tender.
10. Rest before serving: Let the casserole rest for 5 to 10 minutes before serving. This helps the layers settle and makes it easier to slice.

SWAPS & NOTES

Cheddar cheese adds a bold, familiar flavor, but you can absolutely use a cheese blend if you want something creamier or milder.

Monterey Jack, mozzarella, or Colby all work well here.

Russet or Yukon Gold potatoes are both good options for this casserole.

The key is slicing them thinly so they become tender during baking.

TIPS FOR SUCCESS

Slice the potatoes as evenly and thinly as possible so they cook at the same rate.

A mandoline can help, but a sharp knife works well too if you take your time.

Season each part of the casserole well, especially the beef mixture.

Potatoes absorb a lot of flavor, so proper seasoning makes a big difference in the final dish.

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

Original recipe: <https://chefmaniac.com/hamburger-tater-casserole-recipe-for-the-ultimate-comfort-food-dinner/>