

Easy One-Pan Meat & Potato Skillet for a Cozy Family Dinner

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INGREDIENTS

1 pound ground meat, browned
About 12 small potatoes, diced
1 can cream soup
3/4 cup milk
Salt, to taste
Black pepper, to taste
Your favorite seasonings, to taste
Shredded cheese, for topping

DIRECTIONS

1. **Brown the meat:** In a large skillet over medium heat, cook the ground meat until browned and fully cooked.
2. **Drain any excess grease** if needed.
3. **Add the potatoes:** Add the diced potatoes to the skillet with the browned meat.
4. **Cook, stirring occasionally,** until the potatoes are fork-tender.
5. **Stir in the creamy base:** Add the cream soup and milk to the skillet.
6. **Stir until everything is well combined and creamy.**
7. **Season to taste:** Season with salt, black pepper, and any other favorite seasonings you like.
8. **Add cheese and serve:** Sprinkle shredded cheese over the top and serve warm.
9. **If you want the cheese extra melty,** cover the skillet briefly for a minute or two before serving.

SWAPS & NOTES

Ground beef is a classic choice here because it adds rich flavor, but ground turkey or chicken can work if you want something a little lighter.

Small potatoes cook fairly quickly when diced, but cutting them into even pieces helps them become tender at the same rate.

The cream soup can be cream of mushroom, cream of chicken, or another similar soup depending on what flavor you want and what you have on hand.

Shredded cheddar is a natural fit for topping, but Monterey Jack, mozzarella, Colby Jack, or a cheese blend all work nicely too.

TIPS FOR SUCCESS

Dice the potatoes into small, even pieces so they cook through more quickly and evenly.

If the skillet seems a little dry while the potatoes cook, add a small splash of water or broth to help them soften.

Taste before adding too much salt, especially if your cream soup and cheese are already fairly salty.

Covering the skillet after adding the cheese helps it melt faster and gives the whole dish a creamier finish.

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