

Old-Fashioned Hamburger Hash with Potatoes and Veggies

4 medium-sized potatoes, diced



HAMBURGER HASH

You will need

- 1 pound of ground beef
- 4 medium-sized potatoes, diced
- 1 onion, chopped

TIME

8 to 10 min

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INGREDIENTS

- 1 pound ground beef
- 4 medium-sized potatoes, diced
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 bell pepper, diced
- 1 cup frozen mixed vegetables, like peas, corn, and carrots
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 cup beef broth
- 1 tablespoon Worcestershire sauce
- 1/4 cup chopped fresh parsley
- Optional: shredded cheese for garnish

DIRECTIONS

1. Heat 1 tablespoon of olive oil in a large skillet over medium heat.
2. Add the diced potatoes and cook for 8 to 10 minutes, stirring occasionally, until they begin to soften and lightly brown. Remove the potatoes from the skillet and set aside.
3. In the same skillet, add the remaining tablespoon of olive oil.
4. Add the ground beef and cook over medium heat, breaking it apart, until browned. Drain excess grease if needed.
5. Stir in the chopped onion and diced bell pepper. Cook for 3 to 4 minutes, until softened.
6. Add the minced garlic and cook for 1 minute more.
7. Return the potatoes to the skillet and add the frozen mixed vegetables. Stir everything together.
8. Season with paprika, salt, black pepper, thyme, garlic powder, and onion powder. Mix well.
9. Pour in the beef broth and : Worcestershire sauce. Stir to combine.
10. Cover and cook for 8 to 10 minutes, stirring occasionally, until the potatoes are tender and everything is well blended.
11. Remove from heat and sprinkle with fresh parsley.
12. Add shredded cheese on top if desired and let it melt before serving.

SWAPS & NOTES

Russet potatoes work especially well because they soften nicely and get lightly crisp around the edges, but Yukon Gold potatoes are also a great option if you want a creamier texture.

Just try to dice them evenly so they cook at the same rate.

Ground beef gives this skillet its classic flavor, but ground turkey or ground sausage can work too if you want a variation.

The mixed vegetables make the dish extra convenient, and you can easily swap in green beans, mushrooms, or even chopped zucchini depending on what you have.

TIPS FOR SUCCESS

Try not to rush the potatoes in the first step.

Letting them cook long enough to get lightly browned adds extra flavor and helps them hold their texture later in the skillet.

If they are cut too large, they may take longer to become tender, so a smaller, even dice works best.

Seasoning in layers is another key tip.

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