

## Hamburger Green Bean Casserole: A Simple Oven-Baked Classic

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**OVEN**  
**350°F**

**TIME**  
**25 to 30 min**

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### INGREDIENTS

- 1 pound ground beef
- 1 can (15 ounces) green beans, drained
- 1 can (10.5 ounces) cream of mushroom soup
- 1/2 cup milk
- 1 cup shredded cheddar cheese
- 1 cup French fried onions
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 1/2 teaspoon smoked paprika, optional

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Cook the Ground Beef: In a large skillet over medium heat, cook the ground beef until browned and fully cooked. Drain off any excess grease.
- 3.** Season the Beef: Add the garlic powder, onion powder, salt, pepper, and smoked paprika if using. Stir well so the beef is evenly seasoned.
- 4.** Mix the Casserole: In a large bowl, combine the cooked beef, drained green beans, cream of mushroom soup, milk, and 1/2 cup of the shredded cheddar cheese. Stir until everything is well mixed.
- 5.** Transfer to the Baking Dish: Spoon the mixture into a greased 9x13-inch baking dish and spread it out evenly.
- 6.** Add the Cheese: Sprinkle the remaining 1/2 cup cheddar cheese over the top.
- 7.** Bake: Bake uncovered for 25 to 30 minutes, until the casserole is hot and bubbly.
- 8.** Add the Crispy Onion Topping: Remove the dish from the oven and sprinkle the French fried onions evenly over the top. Return it to the oven and bake for another 5 to 10 minutes, until the onions are golden and crispy.
- 9.** Rest and Serve: Let the casserole rest for a few minutes before serving so it sets slightly and scoops more easily.

### SWAPS & NOTES

What makes it especially appealing is how practical it is.

There is nothing complicated here, and that is part of the charm.

It is the kind of dinner that comes together quickly, bakes in

one dish, and feeds the whole family without much fuss.

For busy weeknights or cozy weekends, that is always a win in my book.

### TIPS FOR SUCCESS

Draining the beef well after browning helps keep the casserole from becoming greasy.

It is a small step, but it makes a big difference in the final texture.

Draining the green beans thoroughly matters too, since too much extra liquid can thin out the sauce.

If you want a little extra richness, you can stir in a bit more cheese before baking.

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

Original recipe: <https://chefmaniac.com/hamburger-green-bean-casserole-a-simple-oven-baked-classic/>