

Easy Cheesy Hamburger Potato Casserole for Busy Weeknights

Cheesy Hamburger Potato Casserole



OVEN
350°F

TIME
45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound ground beef
- 4 to 5 medium potatoes, thinly sliced
- 1 small onion, chopped
- 2 cups shredded cheddar cheese
- 1 can cream of mushroom soup
- 1/2 cup milk
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and black pepper, to taste
- 1 tablespoon butter or oil, for greasing the dish

DIRECTIONS

1. Preheat your oven to 350°F and grease a baking dish.
2. In a skillet over medium heat, cook the ground beef and chopped onion until the beef is browned and the onion is softened.
3. Drain any excess grease from the skillet.
4. Season the beef mixture with garlic powder, onion powder, salt, and black pepper.
5. In a bowl, whisk together the cream of mushroom soup and milk until smooth.
6. Layer half of the sliced potatoes in the bottom of the prepared baking dish.
7. Spread half of the cooked beef mixture over the potatoes.
8. Pour some of the soup mixture over the beef and potatoes.
9. Sprinkle with a portion of the shredded cheese.
10. Repeat the layers with the remaining potatoes, beef mixture, soup mixture, and cheese.
11. Cover the dish with foil and bake for 45 minutes.
12. Remove the foil and bake for another 15 to 20 minutes, or until the potatoes are tender and the cheese is melted and bubbly.
13. Let the casserole rest for a few minutes before serving.

SWAPS & NOTES

Russet potatoes work especially well here because they turn tender and soak up all the flavor as the casserole bakes.

Yukon Gold potatoes also work if you want a slightly creamier texture.

Ground beef is the classic choice, but ground turkey can be used if you want something a little lighter.

Just make sure to season it well so the flavor stays bold and satisfying.

TIPS FOR SUCCESS

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

A mandoline can be helpful, but a sharp knife works just fine too.

Brown the beef well before layering it into the casserole.

This adds more savory flavor and helps avoid excess grease in the finished dish.

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

Original recipe: <https://chefmaniac.com/easy-cheesy-hamburger-potato-casserole-for-busy-weeknights/>