

Loaded Mashed Potato Beef Casserole That's Pure Comfort Food in Every Bite

1 tablespoon Worcestershire sauce



LOADED MASHED POTATO BEEF
CASSEROLE
YOU WILL NEED
500G GROUND BEEF
4 MASHED POTATOES
1 CUP CHEDDAR CHEESE
1/2 CUP SOUR CREAM
GREEN ONIONS, SALT, PEPPER

OVEN
375°F

TIME
20 to 25 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 tablespoon Worcestershire sauce
- 1 can cream of mushroom soup
- 1/2 cup sour cream
- 3 cups mashed potatoes
- 2 cups shredded cheddar cheese, divided
- 6 slices bacon, cooked and crumbled
- 2 green onions, sliced
- 1 tablespoon butter, optional for extra richness

DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and lightly grease a 9x13-inch baking dish.
2. Cook the beef. In a large skillet over medium heat, cook the ground beef and diced onion until the beef is browned and the onion is soft. Drain excess grease if needed.
3. Add the flavor. Stir in the garlic, salt, pepper, paprika, onion powder, and Worcestershire sauce. Cook for another minute until fragrant.
4. Make the filling. Add the cream of mushroom soup and sour cream to the skillet. Stir until everything is well combined and creamy.
5. Layer the casserole. Spread the beef mixture evenly into the prepared baking dish. Top with 1 cup of the shredded cheddar cheese. Then spread the mashed potatoes evenly over the top.
6. Add the loaded toppings. Sprinkle the remaining cheese over the mashed potatoes, then top with crumbled bacon and sliced green onions. Dot with butter if using.
7. Bake. Bake uncovered for 20 to 25 minutes, or until the casserole is hot and bubbly and the cheese is melted.
8. Serve. Let it rest for 5 minutes before scooping and serving.

SWAPS & NOTES

Ground turkey can be used instead of beef if you want a lighter version, though ground beef gives the casserole the richest flavor.

If you're not a fan of cream of mushroom soup, cream of cheddar or cream of chicken can work too.

Leftover mashed potatoes are perfect here, which makes this a smart recipe for using up extras after a holiday or big family meal.

You can also use instant mashed potatoes in a pinch if you need a faster shortcut.

TIPS FOR SUCCESS

Warm mashed potatoes spread more easily than cold ones, so if you're using leftovers from the fridge, let them come to room temperature a bit or warm them slightly first.

This makes layering much simpler and helps the casserole bake evenly.

Season the beef layer well, since that's where a lot of the flavor comes from.

Mashed potatoes and cheese add richness, but the beef mixture needs enough seasoning to keep the whole dish balanced.

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

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