

Southern Beef Green Bean Potato Casserole

Ground beef, green beans, thinly sliced potatoes, and mushroom sauce baked under cheddar, with tips for tender potato layers.



PREP

20 minutes

COOK

1 hour 20 minutes

TOTAL

1 hour 50 minutes

SERVES

6 servings

INGREDIENTS

- 1 pound ground beef
- 1 can (15 ounces) green beans, drained
- 2 pounds potatoes, peeled and sliced 1/8 inch thick
- 1 can (10.5 ounces) condensed cream of mushroom soup
- 3/4 cup milk
- 1 cup shredded cheddar cheese
- 1 medium onion, chopped
- Salt and pepper, to taste
- 1 tablespoon olive oil
- Cooking spray, for the dish

DIRECTIONS

1. Heat oven to 350 degrees F. Grease a 9x13-inch dish. Slice potatoes evenly 1/8 inch thick.
2. Soften onion in oil 3 to 4 minutes. Add beef; crumble and cook to 160 degrees F. Drain excess fat.
3. Whisk condensed soup with milk. Layer half the potatoes, half the beef and beans, and half the sauce. Repeat, spreading sauce evenly.
4. Cover tightly with foil. Bake 50 to 65 minutes, until center potatoes are nearly tender; extend covered cooking if needed.
5. Uncover; add cheddar. Bake 15 to 20 minutes until potatoes are fully tender and center reaches 165 degrees F. Rest 10 minutes.

SWAPS & NOTES

Canned beans will be soft, not crisp. Milk thins condensed soup. Baking time varies with potato thickness; timing includes resting.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/southern-beef-green-bean-potato-casserole/>