

Cheeseburger Casserole: A One-Pot Dinner Mashup

There are several reasons why Cheeseburger Casserole stands out in the realm of comfort food:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 pound ground beef
- 1 small onion, diced
- 2 cups cooked pasta (elbow macaroni or shells work well)
- 1 cup shredded cheddar cheese
- 1 cup diced tomatoes (canned or fresh)
- 1/2 cup pickles, chopped (optional)
- 1 tablespoon mustard
- 1 tablespoon ketchup
- Salt and pepper to taste
- 1/2 cup breadcrumbs (for topping)

DIRECTIONS

- 1. Preheat the : Oven:** Start by preheating your oven to 350°F (175°C). This ensures that your casserole cooks evenly and gets that perfect golden top.
- 2. Cook the : Beef:** In a large skillet over medium heat, brown the ground beef along with the diced onion. Cook until the beef is no longer pink and the onions are translucent, about 5-7 minutes. Drain any excess fat.
- 3. Add the : Pasta and Sauce:** Stir in the cooked pasta, diced tomatoes, mustard, ketchup, and pickles (if using). Mix everything well to combine, and season with salt and pepper to taste.
- 4. Layer with : Cheese:** Transfer the mixture to a greased baking dish. Sprinkle the shredded cheddar cheese evenly over the top, followed by the breadcrumbs for added crunch.
- 5. Bake:** Place the casserole in the preheated oven and bake for 20-25 minutes, or until the cheese is bubbly and the breadcrumbs are golden brown.
- 6. Serve:** Once done, remove from the oven and let it cool for a few minutes before serving. Enjoy your delicious Cheeseburger Casserole!

TIPS FOR SUCCESS

Make it Ahead: You can prepare the casserole in advance and store it in the refrigerator for up to 24 hours before baking.

Just cover it tightly with foil to keep it fresh.

Experiment with Cheese: While cheddar is classic, feel free to mix in other cheeses like mozzarella or pepper jack for a spicy kick.

Add Veggies: Sneak in some chopped bell peppers or spinach for added nutrition without sacrificing flavor.

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

Original recipe: <https://chefmaniac.com/cheeseburger-casserole-a-one-pot-dinner-mashup/>