



Cheesy Hamburger Potato Casserole



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Introduction

Cheesy Hamburger Potato Casserole is a hearty dish that combines the rich flavors of ground beef, potatoes, and gooey cheese. This comforting meal is perfect for busy weeknights or family gatherings, providing a delicious way to satisfy everyone's hunger. The layers of savory ingredients produce a delightful taste experience that is sure to please both kids and adults alike.

Ingredients (Serves 6)

- **Ground beef** – 1 pound
- **Potatoes** – 4 medium, thinly sliced
- **Onion** – 1 medium, diced
- **Cheddar cheese** – 2 cups, shredded
- **Cream of mushroom soup** – 1 can (10.5 oz)
- **Milk** – 1 cup
- **Sour cream** – 1 cup (previously missing)
- **Salt** – to taste

- **Pepper** - to taste
- **Garlic powder** - 1 teaspoon
- **Paprika** - 1 teaspoon

Prep & Cook Time

- **Prep Time:** 15 minutes
- **Cook Time:** 1 hour
- **Total Time:** 1 hour 15 minutes

Cook time is about 1 hour, allowing the casserole to bake to perfection. The total time for the entire meal from start to finish is approximately 1 hour and 15 minutes. This recipe yields about 6 servings, making it a great option for feeding a family or a small gathering.



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Instructions

Step 1: Preheat the Oven

Preheat your oven to **350°F (175°C)**.

Step 2: Prepare the Ground Beef

In a large skillet over **medium heat**, cook the ground beef until browned and no longer pink. Drain any excess fat.

Step 3: Add Seasoning

Add the diced onion, garlic powder, salt, and pepper to the beef. Cook for an additional **2-3 minutes** until the onion softens.

Step 4: Combine with Potatoes and Sauce

In a large bowl, mix the cooked ground beef with the **sliced potatoes**. Stir in **sour cream, cream of mushroom soup, milk, and half of the shredded cheese** until well combined.

See also Big Mac Pasta

Step 5: Assemble the Casserole

Spread the beef and potato mixture evenly in a **greased 9×13-inch baking dish**. Top with the remaining **shredded cheese**.

Step 6: Bake

Cover the dish with **aluminum foil** and bake for **30 minutes**. Remove the foil and bake for an additional **15-20 minutes**, or until the cheese is bubbly and golden brown.

Step 7: Let Cool & Serve

Remove from the oven and let the casserole cool for **5-10 minutes** before serving.

Notes

Note 1

For added flavor, consider mixing in some vegetables like corn or bell peppers with the ground beef.

Note 2

This casserole can be assembled ahead of time and stored in the refrigerator. Bake it when you're ready to serve.

Note 3

You can use fresh potatoes, sliced thinly, instead of frozen hash browns, but you will need to adjust the cooking time.

Note 4

Feel free to use different types of cheese based on your preference. Cheddar and Monterey Jack work well.

Note 5

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or oven.



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Cook techniques

Layering Ingredients

Layering ingredients properly allows for even cooking and blending of flavors. Start with a base, such as potatoes, followed by layers of meat and cheese.

Pre-cooking Potatoes

Pre-cooking the potatoes ensures they soften appropriately and bake evenly throughout the casserole. This can be done by boiling or microwaving.

Seasoning Meat

Seasoning the ground beef or meat of choice with salt, pepper, and other spices enhances the dish's overall flavor profile. Make sure to cook it until browned.

See also [Irresistible Puddings](#)

Cheese Melting

Using shredded cheese helps in even melting and creates a gooey texture that binds the casserole together. Mixing different cheese varieties can add depth to the flavor.

Baking Technique

Baking the casserole at a consistent temperature allows all ingredients to meld together while ensuring a crispy top. Covering it with foil initially can help cook it through without burning.

FAQ

Can I use different types of meat?

Yes, you can swap out ground beef for turkey, chicken, or even a meat substitute for a different flavor or dietary needs.

What can I substitute for potatoes?

You can use sweet potatoes, cauliflower, or even zucchini as alternatives to traditional potatoes.

Can I make this casserole ahead of time?

Absolutely! You can prepare it in advance and refrigerate it. Just add a few extra minutes to the baking time if baking from cold.

Is it possible to freeze this casserole?

Yes, it freezes well. Just make sure to wrap it tightly in foil or store it in an airtight container before freezing.

What toppings can I add?

You can add toppings such as breadcrumbs, additional cheese, or even bacon bits for extra flavor and texture.



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Conclusion

This Cheesy Hamburger Potato Casserole is a delicious and comforting dish that brings together the goodness of hearty ingredients in a warm, cheesy embrace. It's perfect for family dinners and gatherings, offering a simple yet satisfying meal that can be prepared with ease.

More recipes suggestions and combination

Cheesy Chicken and Broccoli Casserole

Combine tender chicken pieces with fresh broccoli and a creamy cheese sauce for a colorful, nutritious option.

See also Sloppy Joe Cornbread Casserole

Beef and Mushroom Stroganoff Casserole

Layer ground beef and mushrooms in a creamy sauce and serve it over egg noodles for a hearty twist.

Buffalo Chicken Potato Casserole

Add a spicy kick by mixing shredded buffalo chicken with diced potatoes and a zesty ranch dressing before baking.

Vegetable Lasagna Casserole

Create a meatless option with layers of roasted vegetables, ricotta, and mozzarella cheese for a filling dish.

Southwestern Beef and Rice Casserole

Make a savory casserole by combining seasoned ground beef, rice,

black beans, and corn topped with cheese for a Southwestern flair.



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