



# Chopped Cheeseburger Casserole



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## Introduction

Chopped cheeseburger casserole is a delicious and hearty dish that combines the flavors of a classic cheeseburger in a convenient casserole form. Ideal for family dinners or gatherings, this recipe is not only easy to prepare but also packed with flavor. It is the perfect comfort food that can be enjoyed by both kids and adults alike.

## Detailed Ingredients with measures

Ground beef - 1 pound  
Onion - 1 medium, chopped  
Garlic - 2 cloves, minced  
Medium pasta shells - 2 cups  
Beef broth - 2 cups  
Cream cheese - 8 ounces, softened  
Cheddar cheese - 2 cups, shredded  
Mustard - 2 tablespoons  
Ketchup -  $\frac{1}{4}$  cup  
Pickles -  $\frac{1}{2}$  cup, chopped

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time - 30 minutes

Total Time - 45 minutes  
Yield - Serves 6-8 people



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 350°F (175°C).

## Cook the Ground Beef

In a large skillet over medium heat, cook 1 pound of ground beef until it is browned and fully cooked. Drain the excess grease.

## Add Onions and Seasoning

Add 1 diced onion to the skillet with the cooked ground beef. Cook until the onions are soft, about 2-3 minutes. Stir in 1 tablespoon of minced garlic, 1 teaspoon of salt, 1 teaspoon of pepper, and 1 tablespoon of Worcestershire sauce. Mix well.

## Add Tomatoes and Pasta

Stir in a can of diced tomatoes and 2 cups of uncooked pasta to the skillet. Add 1 cup of beef broth and mix all the ingredients together.

## Simmer the Mixture

Bring the mixture to a boil. Once boiling, reduce the heat to low, cover the skillet, and let it simmer for about 10 minutes or until the pasta is cooked al dente.

See also Creamy Tomato Basil Soup

## Incorporate Cheese

Remove the skillet from the heat and stir in 1 cup of shredded cheddar

cheese until melted and creamy.

### **Transfer to Baking Dish**

Pour the mixture into a 9×13-inch baking dish and spread it out evenly.

### **Add Topping**

Sprinkle an additional cup of shredded cheddar cheese on top of the casserole.

### **Bake**

Place the baking dish in the preheated oven and bake for 15-20 minutes, or until the cheese is bubbly and golden brown.

### **Cool Before Serving**

Once baked, remove the casserole from the oven and let it cool for a few minutes before serving.

## **Notes**

### **Ingredient Variations**

Feel free to customize by adding other ingredients like bell peppers, mushrooms, or different types of cheese.

### **Storing Leftovers**

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

### **Freezing Recommendations**

This casserole can be frozen before baking. Cover tightly with plastic wrap and foil, and it will keep for up to 2 months.

### **Serving Suggestions**

Serve with a side salad or garlic bread for a complete meal.



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# Cook techniques

## Chopping Ingredients

Chop all vegetables and proteins into uniform pieces to ensure even cooking and consistent texture throughout the casserole.

## Sautéing

Sauté vegetables and ground beef together to develop flavor and soften the ingredients before baking.

## Layering

Layer the ingredients thoughtfully in the baking dish for an even distribution of flavors and textures.

## Baking

Bake the casserole until the top is golden and bubbly, ensuring that the dish is heated through completely.

## Garnishing

Add garnishes like parsley or cheese on top just before serving to enhance visual appeal and taste.

See also [Crescent Roll Cheeseburger Casserole](#)

# FAQ

## Can I use different types of meat?

Yes, you can substitute ground beef with turkey, chicken, or even a

meat alternative.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3-4 days.

**Can I make this casserole ahead of time?**

Yes, you can prepare it a day in advance, just cover it tightly and refrigerate. Bake before serving.

**What can I serve with the casserole?**

A side salad or some crusty bread pairs well with this hearty dish.

**Is this dish suitable for freezing?**

Yes, you can freeze the casserole for up to 3 months. Thaw overnight in the refrigerator before reheating.



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## Conclusion

The Chopped Cheeseburger Casserole is a delicious and hearty dish that brings the classic flavors of a cheeseburger into a comforting casserole format. It's perfect for family dinners or gatherings, offering a quick and satisfying meal that can be easily prepared and served. Leftovers also reheat well, making it a convenient choice for meal prep.

## More recipes suggestions and combination

### **Italian Sausage Pasta Bake**

A flavorful combination of Italian sausage, pasta, marinara sauce, and cheese baked to perfection.

### **Taco Casserole**

Layered with seasoned ground beef, tortilla chips, beans, cheese, and topped with your favorite taco fixings.

### **Buffalo Chicken Casserole**

A spicy and creamy casserole featuring shredded buffalo chicken, rice, and cheese baked until bubbly.

### **Vegetable Lasagna**

A lighter twist on the classic, using layers of roasted vegetables, cheese, and marinara sauce.

### **Loaded Baked Potato Casserole**

A creamy and cheesy dish filled with crispy bacon, green onions, and

sour cream, perfect for potato lovers.

### **Cheesy Chicken and Rice Casserole**

Comforting and easy to make, this casserole features tender chicken, rice, vegetables, and copious amounts of cheese.

See also Pasta with Shrimp



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