



# French Fry Casserole



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## Introduction

French Fry Casserole is an indulgent and satisfying dish that combines the beloved flavors of crispy french fries, creamy cheese, and a medley of savory ingredients. This recipe is perfect for family dinners, gatherings, or any occasion where comfort food is a must. With its easy preparation and rich taste, it's sure to become a favorite in your household.

## Detailed Ingredients with measures

French fries - 4 cups  
Ground beef - 1 pound  
Onion - 1 medium, diced  
Cream of chicken soup - 1 can (10.5 oz)  
Cheddar cheese - 2 cups, shredded  
Garlic powder - 1 teaspoon  
Salt - to taste  
Pepper - to taste  
Green onions - for garnish

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time - 30 minutes

Total Time - 50 minutes

Yield - Serves 6

With its hearty combination of ingredients and straightforward preparation, this French Fry Casserole is a perfect dish to serve to friends and family. Whether you're looking for a quick weeknight meal or a crowd-pleaser for your next gathering, this casserole will not disappoint.



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# Detailed Directions and Instructions

## **Step 1: Preheat the oven**

Preheat your oven to 350 degrees Fahrenheit.

## **Step 2: Prepare the baking dish**

Grease a 9×13 inch baking dish with cooking spray or butter to ensure easy release after baking.

## **Step 3: Cook the ground beef**

In a large skillet over medium-high heat, cook the ground beef until browned and fully cooked. Drain any excess fat.

## **Step 4: Add seasonings**

Stir in the onion powder, garlic powder, and black pepper into the browned beef. Mix well to combine the flavors.

See also Breakfast Casserole with Biscuits

## **Step 5: Combine with cream of mushroom soup**

Add the cream of mushroom soup to the skillet with the beef mixture. Stir until everything is well coated.

## **Step 6: Layer the casserole**

Spread half of the frozen French fries evenly across the bottom of the prepared baking dish. Pour the beef mixture over the fries, spreading it evenly. Top with the remaining French fries.

### Step 7: Add cheese

Sprinkle the shredded cheese generously over the top of the casserole.

### Step 8: Bake the casserole

Place the baking dish in the preheated oven and bake for 45-50 minutes, or until the fries are cooked through and the cheese is bubbling and golden.

### Step 9: Serve

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

## Notes

### Note 1: Freezing instructions

You can prepare and assemble the casserole ahead of time and freeze it before baking. Just ensure to cover it tightly with plastic wrap or aluminum foil.

### Note 2: Variations

Feel free to customize the recipe by adding other toppings such as cooked bacon bits, chopped green onions, or using different types of cheese based on your preference.

### Note 3: Storage

Leftover casserole can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best results.



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# Cook techniques

## Layering Ingredients

Layering is essential when preparing a French fry casserole. Start with a base of fries, followed by layers of cheese and other toppings to ensure even cooking and flavor distribution.

See also [Cornbread Stuffing Recipe for the Perfect Holiday](#)

## Baking

Baking the casserole allows the ingredients to meld together while achieving a crisp top layer. Use a preheated oven to ensure that the fries get golden and the cheese melts perfectly.

## Cheese Melting

For optimal cheese melting, use a combination of cheeses with varying melting points. This ensures that some cheese will melt beautifully while others will provide structure and flavor.

## Serving Temperature

Serve the casserole hot and fresh from the oven. This enhances the textures and flavors, making the dish even more enjoyable.

# FAQ

## Can I use frozen fries instead of fresh ones?

Yes, frozen fries work well for this casserole. They will cook through in the oven and provide the same deliciousness.

**What types of cheese are best for this recipe?**

Cheddar and mozzarella are great choices, but feel free to experiment with your favorite cheeses for a unique flavor.

**Can I add vegetables to the casserole?**

Absolutely! Veggies like bell peppers or onions can be added for extra flavor and nutrition.

**How do I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to three days. Reheat in the oven for the best results.

**Is this recipe suitable for meal prep?**

Yes, this casserole can be prepared in advance and stored in the refrigerator or freezer, making it perfect for meal prep.



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## Conclusion

The French Fry Casserole is a delightful blend of flavors and textures that serves as a comforting dish for any occasion. Easy to prepare and customizable, it is a crowd-pleaser that can satisfy both kids and adults alike. Whether you enjoy it as a main course or a side dish, it's sure to be a hit at your dinner table.

See also Mac and Cheese Sloppy Joes

## More recipes suggestions and combination

### **Cheesy Bacon Ranch Potatoes**

Combine crispy potatoes with cheese, bacon, and ranch dressing for a rich and savory side dish that pairs well with any meal.

### **Loaded Nacho Casserole**

Create a delicious nacho-inspired casserole using seasoned ground beef, tortillas, cheese, and jalapenos, topped with sour cream and fresh cilantro.

### **Vegetarian Quinoa Casserole**

For a healthier option, mix quinoa with your favorite vegetables, cheese, and herbs for a colorful and nutritious casserole.

### **BBQ Chicken and Potato Bake**

Layer tender BBQ chicken, sliced potatoes, and cheese for a hearty meal that brings a smoky flavor to the dinner table.

## Spicy Shrimp and Grits Casserole

Combine creamy grits, sautéed shrimp, and spices for a Southern-inspired dish that is rich in flavor and texture.



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