



# Hamburger Green Bean Casserole



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## Introduction

Hamburger Green Bean Casserole is a delicious twist on the classic green bean casserole, bringing together savory ground beef, tender green beans, and a creamy sauce, all topped with crispy fried onions. This comforting dish is perfect for family dinners or potlucks and is sure to please everyone at the table.

## Detailed Ingredients with measures

Ground beef – 1 pound

Green beans – 2 cups, fresh or frozen

Cream of mushroom soup – 1 can (10.5 ounces)

Milk – ½ cup

Cheddar cheese – 1 cup, shredded

Fried onions – 1 cup, for topping

Salt – ½ teaspoon

Pepper – ¼ teaspoon

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 6 servings





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

### Step 2: Brown the Ground Beef

In a large skillet over medium heat, add the ground beef. Cook until it is browned and no longer pink, breaking it apart with a spatula as it cooks.

### Step 3: Add Seasonings

Once the ground beef is browned, drain any excess fat. Stir in the garlic powder, onion powder, salt, and pepper. Mix well to combine.

### Step 4: Mix in Green Beans

Add the green beans to the skillet. Stir until they are well-combined with the beef and seasonings.

### Step 5: Prepare the Casserole Dish

Transfer the beef and green bean mixture into a greased 9×13 inch casserole dish. Spread it out evenly.

### Step 6: Add Cream of Mushroom Soup

Spoon the cream of mushroom soup evenly over the beef and green beans. Spread it out to cover the whole surface.

See also [Loaded Cheeseburger with Onion Rings](#)

**Step 7: Add Cheese**

Sprinkle shredded cheese over the top of the casserole, covering the cream of mushroom soup completely.

**Step 8: Bake the Casserole**

Place the casserole in the preheated oven and bake for 30 minutes, or until the cheese is melted and bubbly.

**Step 9: Serve and Enjoy**

Remove the casserole from the oven and let it sit for a few minutes before serving. Enjoy your delicious hamburger green bean casserole!

## Notes

**Note 1: Variations**

You can add other vegetables such as corn or mushrooms for more flavor and texture.

**Note 2: Storage**

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

**Note 3: Freezing Tips**

This casserole can be frozen before baking. Just cover it tightly with foil and store it in the freezer for up to 3 months. When ready to bake, thaw overnight in the refrigerator and then bake as directed.



### **Note 4: Cheese Options**

Feel free to use different types of cheese, such as cheddar, mozzarella, or a blend for a flavor variation.



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## Cook techniques

### Layering Ingredients

Layer the hamburger meat and green beans in the casserole dish to ensure even distribution of flavors and textures throughout the dish.

### Browning the Meat

Cook the hamburger meat until thoroughly browned to develop a rich flavor before adding it to the casserole.

### Mixing in the Soup

Combine the cream of mushroom soup with the other ingredients to create a smooth mixture, ensuring that every bite is creamy and delicious.

### Using Aluminum Foil

Cover the casserole with aluminum foil during the initial baking to retain moisture and prevent the top from burning.

See also Teriyaki Sauce

### Baking Until Golden

Bake the casserole at the recommended temperature until the top is golden brown, which indicates that it is fully cooked and ready to serve.

### Resting Before Serving

Allow the casserole to rest for a few minutes after baking; this helps to set the layers and makes serving easier.



## FAQ

### **Can I use fresh green beans instead of canned?**

Yes, you can use fresh green beans, but they will need to be blanched before adding them to the casserole.

### **Can I substitute the cream of mushroom soup?**

Yes, you can use other types of cream soups or make your own homemade version if preferred.

### **How long can I store leftovers?**

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

### **Can this dish be frozen?**

Yes, you can freeze the casserole before baking or after baking, but it's best to consume it within three months for optimal taste.

### **What can I serve with this casserole?**

This casserole pairs well with a simple salad, bread, or mashed potatoes for a complete meal.



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## Conclusion

This Hamburger Green Bean Casserole is a delightful and hearty dish that combines the rich flavors of hamburger, creamy soups, and nutritious green beans. It's an easy-to-make meal that is perfect for families and gatherings, providing comfort and satisfaction in every bite. With its straightforward preparation and delicious result, it's sure to become a favorite in your weekly meal rotation.

## More recipes suggestions and combination

### **Cheesy Broccoli Chicken Casserole**

A comforting casserole featuring tender chicken, broccoli, and melted cheese, perfect for a family dinner.

See also [Strawberries and Cream Buttermilk Waffles Recipe](#)

### **Taco Casserole**

Layered with seasoned ground beef, tortilla chips, beans, and cheese, this dish offers a zesty twist on traditional casseroles.

### **Beef Stroganoff Casserole**

Combining ground beef with egg noodles, a creamy sauce, and mushrooms for a take on the classic Stroganoff.

### **Vegetarian Quinoa Casserole**

A healthy mix of quinoa, various vegetables, and cheese, this dish is both satisfying and nutritious.



### **Stuffed Pepper Casserole**

All the flavors of stuffed peppers without the hassle, featuring ground beef, rice, and bell peppers baked in a delicious tomato sauce.



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