



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 - $\frac{1}{2}$ cup

Cheddar cheese - 1 cup, shredded

Fried onions - 1 cup, for topping

Salt - $\frac{1}{2}$ teaspoon

Pepper - $\frac{1}{4}$ 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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