



# **Hamburger Hashbrown Casserole**



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## Introduction

Hamburger Hashbrown Casserole is a delicious and hearty dish that combines the rich flavors of ground beef with the crispy texture of hashbrowns. This comfort food is perfect for a family dinner, game day gatherings, or a filling breakfast. It's easy to prepare and packed with flavors that will keep everyone coming back for seconds.

## Detailed Ingredients with measures

Ground beef: 1 pound

Hashbrowns: 30 ounces, frozen

Cheddar cheese: 2 cups, shredded

Cream of mushroom soup: 1 can (10.5 ounces)

Onion powder: 1 teaspoon

Garlic powder: 1 teaspoon

Salt: 1 teaspoon

Pepper:  $\frac{1}{2}$  teaspoon

Sour cream: 1 cup

Green onions:  $\frac{1}{4}$  cup, chopped (optional for garnish)

## Prep Time

The prep time for Hamburger Hashbrown Casserole is approximately 15 minutes. This includes chopping ingredients and prepping the dish before cooking.

## Cook Time, Total Time, Yield

The cook time is about 1 hour, including baking in the oven. The total time from start to finish is around 1 hour and 15 minutes. This recipe yields approximately 8 servings, making it an excellent option for feeding a crowd or having leftovers for the week.



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 350°F (175°C).

## Prepare the Baking Dish

Grease a 9×13 inch baking dish with cooking spray or butter to prevent sticking.

## Cook the Ground Beef

In a large skillet, cook 1 pound of ground beef over medium heat until it is browned. Make sure to break apart the meat as it cooks.

## Add Onion and Seasoning

Once the beef is browned, add 1 diced onion and cook until the onion is soft and translucent. Season with salt, pepper, and any other desired seasonings.

See also Banana Cake with Brown Butter

## Layer the Ingredients

In the greased baking dish, start layering the ingredients. Begin with half of the frozen hash browns, followed by the cooked beef mixture, and top with half of the shredded cheese.

## Repeat the Layering

Add another layer of the remaining hash browns, followed by the remaining beef mixture, and finish with the rest of the shredded

cheese.

### **Prepare the Egg Mixture**

In a bowl, whisk together 6 eggs and 2 cups of milk. Pour this mixture evenly over the casserole layers in the baking dish.

### **Bake the Casserole**

Cover the dish with aluminum foil and bake in the preheated oven for 30 minutes. After 30 minutes, remove the foil and bake for an additional 15-20 minutes, or until the casserole is set and the cheese is bubbly and golden.

### **Let it Cool**

Once done, remove the casserole from the oven and allow it to cool for about 10 minutes before serving. This will help it set up a bit more.

## **Notes**

### **Make Ahead**

This casserole can be assembled the night before and stored in the refrigerator until ready to bake.

### **Freezing Instructions**

You can freeze the assembled casserole before baking. Just cover it tightly and keep it in the freezer for up to three months.

### **Serving Suggestions**

Serve the casserole with your choice of toppings such as sour cream,

chives, or hot sauce for added flavor.

### **Vegetarian Option**

For a vegetarian version, substitute the ground beef with a plant-based meat alternative and add more vegetables.



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# Cook Techniques

## Layering Ingredients

Layering ingredients ensures even cooking and flavor distribution. Start by placing a base layer of hash browns, followed by cooked meat, and then add cheese and other toppings in a structured manner.

See also [Cauliflower Fried Rice Recipe You'll Love](#)

## Baking

Baking is used to cook the casserole evenly. Preheat the oven and bake the dish until the cheese is melted and bubbly, providing a perfect golden crust.

## Sautéing

Sautéing the meat before adding it to the casserole enhances its flavor. Cook until browned and fully cooked to ensure a savory taste throughout the dish.

## Combining Flavors

Combining different flavors is crucial in casseroles. Use spices and ingredients that complement each other, such as garlic, onion, and different types of cheese.

# FAQ

## Can I use fresh hash browns instead of frozen?

Yes, you can use fresh hash browns, but ensure they are adequately

cooked before layering in the casserole.

**How can I make this dish vegetarian?**

You can substitute the meat with vegetables like bell peppers, mushrooms, or a plant-based meat alternative.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to three days. Reheat in the oven or microwave before serving.

**Can I prepare the casserole in advance?**

Yes, you can assemble the casserole in advance and refrigerate it. Just ensure to bake it before serving.

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

This dish pairs well with a side salad or some fresh fruit for a balanced meal.



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## Conclusion

This Hamburger Hashbrown Casserole is a delicious, hearty dish perfect for any gathering or family meal. The combination of savory ground beef, crispy hashbrowns, and melted cheese creates a comforting and satisfying flavor profile that is sure to please everyone.

## More recipes suggestions and combination

### **Breakfast Hashbrown Casserole**

Start your day right with a breakfast version by adding scrambled eggs, sausage, and cheese to your hashbrown base for a filling morning dish.

See also [Strawberry Sensation Ice Cream](#)

### **Southwestern Chicken Casserole**

Replace the ground beef with shredded chicken and add black beans, corn, and spices for a spicy southwestern twist.

### **Vegetarian Hashbrown Bake**

For a meat-free option, use a mix of sautéed bell peppers, onions, and mushrooms alongside the hashbrowns and cheese for a flavorful vegetarian dish.

### **Bacon and Cheese Casserole**

Incorporate crispy bacon pieces into the mixture for an added layer of flavor and a salty crunch.

### Italian Sausage Casserole

Swap ground beef for Italian sausage and add marinara sauce, mozzarella cheese, and Italian herbs for an easy Italian-inspired casserole.

### Loaded Hashbrown Skillet

Cook your casserole in a skillet and top with sour cream, chives, and additional cheese for a loaded version that's perfect for sharing.



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