



## Ground Beef and Potato Bake

### Description

#### Ingredients

1 lb ground beef  
4 medium potatoes, thinly sliced  
1 large onion, chopped  
2 cloves garlic, minced  
1 cup shredded cheddar cheese  
1 can (10.5 oz) condensed cream of mushroom soup  
1/2 cup milk  
Salt and pepper to taste  
1 teaspoon dried thyme  
1 tablespoon olive oil

#### Directions

Preheat your oven to 375°F (190°C).

In a large skillet, heat olive oil over medium heat. Add the chopped onion and cook until translucent, about 5 minutes.

Add the garlic and cook for another minute until fragrant.

Add the ground beef to the skillet and cook until browned, breaking it apart with a spatula. Drain any excess fat.

Stir in salt, pepper, and thyme, adjusting to taste.

Grease a baking dish. Place half the sliced potatoes in an even layer at the bottom.

Add half of the beef mixture over the potatoes, spreading evenly.

Repeat the layers with remaining potatoes and beef.

In a medium bowl, mix together the cream of mushroom soup and milk until smooth.

Pour the soup mixture over the top of the beef and potatoes.

Cover the dish with foil and bake for 45 minutes.

Remove the foil, sprinkle with cheddar cheese, and bake uncovered for an additional 15 minutes, or until the cheese is melted and bubbly.

Let cool for a few minutes before serving.

#### Variations & Tips

For those with different tastes, consider swapping the cheddar cheese for mozzarella or pepper jack for an extra kick. To add more veggies to the meal, try layering in some bell peppers or mushrooms. If your family enjoys a touch of spice, sprinkle some red pepper flakes into the beef mixture. For a healthier

option, use ground turkey instead of beef and a low-fat version of the cream of mushroom soup.

**Category**

1. Grandma Recipes

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