



## Hamburger Potato Casserole

### Description

Ready for a dish that screams comfort food? Allow us to introduce this incredibly delicious Ground Beef and Potato Casserole. With its rich flavors and creamy, cheesy layers, it's a surefire hit for dinner tables across America.

Prep Time: 20 minutes mins

Cook Time: 1 hour hr 30 minutes mins

Rest Time: 15 minutes mins

Total Time: 2 hours hrs 5 minutes mins

Servings: 5

Calories: 533kcal

### Ingredients

- Potatoes: 2.5 pounds of Yukon gold potatoes that's around 8-9 medium-sized ones!
- Ground Beef: 2 pounds lean
- Sweet Yellow Onion: 1 cup finely diced
- Garlic: 1 tablespoon minced
- Cream of Mushroom Soup: 10.5 ounces Great Value brand is a good option
- Half and Half: 1 cup
- Onion Powder: 1 tablespoon
- Salt: 1½ teaspoons of kosher
- Black Pepper: 1 teaspoon freshly cracked
- Colby Jack Cheese: 3 cups freshly shredded and divided

### Instructions

- Prep the Potatoes: Thinly slice the potatoes, about 1/8-inch thick, and immediately plunge them into water. This helps to keep them from going brown while you prep everything else.
- Heat Up: Preheat your oven to a cozy 350°F (177°C). Lightly grease a 9x13-inch baking dish and set it aside for now.

- **Meaty Matters:** In a sizable 4-5 quart saucepan or Dutch oven, brown the ground beef, diced onions, and garlic over medium-high heat. Frequently stir and crumble the beef. Drain off any excess oil.
- **Sauce Time:** In a separate bowl, mix together the cream of mushroom soup, half and half, onion powder, kosher salt, and freshly cracked black pepper. Stir until it's all one big happy family.
- **Layer Up:** Drain your potato slices. Place a third in the bottom of the baking dish. Top with a third of the meaty mix and  $\frac{3}{4}$  cup shredded cheese. Drizzle a third of the creamy sauce over it.
- **More Layers:** You're not done! Repeat with another layer of potatoes, meat, cheese, and sauce.
- **Final Touches:** Add a last layer of potatoes and meat. Douse with the remaining sauce and crown with  $1\frac{1}{2}$  cups of shredded cheese.
- **Bake It:** Cover the dish tightly with foil and bake for about 1 hour and 10 minutes. Then, unveil and bake for another 20 minutes.
- **Cool Off:** Let it rest for 15 minutes before serving. Seriously, it's lava hot!

## Notes

- Assemble in advance and refrigerate if needed.
- Feel free to keep potato skins on or peel them. Your kitchen, your rules!
- Ovens are quirky; keep an eye on your dish towards the end.

## Nutrition

Calories: 533kcal

### Category

1. Oven Recipes

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