

Slow Cooker Amish Harvest Casserole

Description

Ingredients

1 cup carrots, sliced

1 cup potatoes, diced

1 cup corn kernels

1 cup green beans, chopped

1 can (10.5 oz) cream of mushroom soup

1 cup shredded cheddar cheese

1 teaspoon salt

1/2 teaspoon black pepper

1 teaspoon dried thyme

1 teaspoon dried parsley

Directions

- 1. In a skillet over medium heat, brown the ground beef until fully cooked. Drain excess fat.
- 2. Add the chopped onion and minced garlic to the skillet, sautéing until the onion is translucent.
- 3. Transfer the beef mixture to the slow cooker.
- 4. Add the carrots, potatoes, corn, and green beans to the slow cooker.
- 5. Stir in the cream of mushroom soup, salt, pepper, thyme, and parsley until well combined.
- 6. Cover and cook on low for 6-8 hours or until the vegetables are tender.
- 7. About 30 minutes before serving, sprinkle the shredded cheddar cheese over the top and allow it to melt.
- 8. Serve hot, garnished with additional parsley if desired.

Variations & Tips

For a vegetarian version, omit the ground beef and add more vegetables like zucchini or bell peppers. You can also substitute the cream of mushroom soup with a homemade version using vegetable broth and mushrooms. For a bit of spice, add a pinch of red pepper flakes or a diced jalapeño. If you prefer a creamier texture, stir in a half cup of sour cream before serving. For a gluten-free option, ensure that the cream of mushroom soup is gluten-free, or make your own using gluten-free ingredients.

Category

1. Crockpot Recipes

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