



Slow Cooker Amish Harvest Casserole

Description

Ingredients

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 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, saut ing 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 jalape o. 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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