



Slow Cooker Cowboy Casserole

Description

Cozy up with this hearty Slow Cooker Cowboy Casserole! Packed with tender potatoes, savory ground beef, beans, and a rich tomato sauce, this easy dump-and-go meal is perfect for busy weeknights or a comforting family dinner. Let your crockpot do the work while you enjoy a flavorful, budget-friendly dish that's sure to satisfy.

Prep Time: 15 minutes minutes

Cook Time: 6 hours hours

Servings: 6

Ingredients

- 1 pound ground beef
- 1 medium onion chopped
- 3 cloves garlic minced
- 1 can 10.75 oz condensed cream of mushroom soup
- 1/2 cup milk
- 1 can 15 oz kidney beans, drained and rinsed
- 1 can 14.5 oz diced tomatoes with green chilies
- 1 cup frozen corn
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 cups sliced potatoes about 1.5 pounds
- 1 cup shredded cheese (cheddar or your preference)

Instructions

- In a skillet over medium heat, cook the ground beef with chopped onion and minced garlic until the meat is browned and the onions are soft. Drain any excess fat.

- Transfer the beef mixture to your slow cooker. Add the cream of mushroom soup, milk, kidney beans, diced tomatoes with green chilies, corn, chili powder, salt, and pepper. Stir everything together.
- Add the sliced potatoes, ensuring they are well coated with the beef and bean mixture.
- Cover and cook on low for 6-7 hours or on high for 3-4 hours, depending on your time.
- In the last 20 minutes of cooking, sprinkle the shredded cheese on top and let it melt before serving.

Category

1. Grandma Recipes

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