



How to Make a Delicious Hamburger and Potato Casserole

Description

Creating a hamburger and potato casserole is a great way to combine the comforting flavors of hearty beef, creamy potatoes, and melty cheese into one delicious dish. This casserole is perfect for a family dinner or a potluck gathering, as it's both filling and easy to make. Here's how you can prepare this tasty meal.

Ingredients

- **Ground Beef:** 1.5 pounds
- **Potatoes:** 3-4 large, thinly sliced
- **Onion:** 1 large, chopped
- **Garlic:** 2 cloves, minced
- **Cream of Mushroom Soup:** 1 can (10.5 ounces)
- **Milk:** 1/2 cup
- **Sour Cream:** 1/2 cup
- **Cheddar Cheese:** 2 cups, shredded
- **Salt and Pepper:** To taste
- **Butter:** For greasing the baking dish
- **Optional Add-ins:** Green bell peppers, diced tomatoes, mushrooms, or bacon bits

Tools

- Oven
- Large skillet
- Mixing bowl
- 9—13 inch baking dish
- Knife and cutting board

Instructions

Step 1: Preheat and Prepare

Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius). Grease your baking dish with butter to prevent sticking.

Step 2: Cook the Beef

In a large skillet, cook the chopped onion and minced garlic until they become soft and fragrant. Add the ground beef, breaking it apart with a spoon. Cook until the beef is browned and no longer pink. Drain any excess grease. Season with salt and pepper to taste. If using, add other optional ingredients like diced green bell peppers or mushrooms during the last few minutes of cooking.

Step 3: Layer the Casserole

In the prepared baking dish, start by layering half of the thinly sliced potatoes. Season the potatoes with a little salt and pepper. Spread half of the cooked ground beef over the potatoes. Sprinkle with one cup of shredded cheddar cheese. Repeat the layers one more time, ending with a layer of cheese.

Step 4: Mix the Sauce

In a mixing bowl, combine the cream of mushroom soup, milk, and sour cream. Whisk until smooth. Pour this mixture evenly over the top of the casserole, ensuring it seeps into the layers.

Step 5: Bake

Cover the baking dish with aluminum foil and bake in the preheated oven for about 1 hour. After 1 hour, remove the foil and bake for an additional 20-30 minutes, or until the potatoes are tender and the top is bubbly and golden brown.

Step 6: Serving

Let the casserole stand for about 10 minutes after removing it from the oven. This allows it to set, making it easier to serve. Cut into squares and serve warm.

Tips and Variations

- **Potato Choices:** For a different texture, consider using sliced red potatoes or russet potatoes. They hold up well and add a rustic touch to the dish.
- **Cheese Varieties:** Experiment with different types of cheese like mozzarella for stretchiness or a sharp provolone for a bolder flavor.
- **Additional Toppings:** Before serving, you can top the casserole with fresh herbs like parsley or chives for a pop of color and freshness.

This hamburger and potato casserole is a hearty, comforting dish that's sure to please any crowd. It's easy to assemble and can be prepped ahead of time, making it a convenient option for busy

weeknights or festive gatherings. Enjoy the rich, savory layers of this delightful casserole!

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