



This dish is always a huge hit with my dinner party guests.

Description

Ingredients

- 1 lb ground beef
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 3 cups diced potatoes
- 2 cups diced carrots
- 1 cup diced celery
- 1 cup corn kernels (fresh or frozen)
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 cup beef broth
- 1 cup shredded cheddar cheese
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1 tbsp olive oil

Directions

1. Preheat your oven to 375°F (190°C).
2. In a large skillet, heat olive oil over medium heat. Add the ground beef and cook until browned. Remove the beef with a slotted spoon and set aside.
3. In the same skillet, add the chopped onion and minced garlic. Sauté until the onion becomes translucent, about 3-4 minutes.
4. Add the diced potatoes, carrots, and celery to the skillet. Cook for about 5 minutes, stirring occasionally.

5. Stir in the corn kernels, cooked ground beef, diced tomatoes (with juice), and beef broth. Season with salt, black pepper, thyme, and rosemary.
6. Transfer the mixture to a greased 9—13-inch baking dish. Cover with aluminum foil and bake in the preheated oven for 30 minutes.
7. Remove the foil and sprinkle the shredded cheddar cheese over the top. Bake for an additional 10-15 minutes, or until the cheese is bubbly and golden.
8. Let the bake rest for a few minutes before serving to allow the flavors to meld together. Enjoy!

Variations & Tips

For a lighter version, you can use ground turkey or chicken instead of beef. If you have picky eaters, consider adding their favorite veggies or even sneaking in some finely chopped spinach or zucchini. For those who love a bit of spice, a dash of red pepper flakes or a chopped jalapeño can add a nice kick. You can also swap out the cheddar cheese for another favorite like mozzarella or pepper jack to change up the flavor profile.

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