

Treasure Barrel

Beef and Potato Casserole Recipe - Hearty and Cheesy

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Beef Layer

- ▢ 1 ½ lbs ground beef
- ▢ 1 medium yellow onion, diced
- ▢ 2 cloves garlic, minced
- ▢ 1 tsp salt
- ▢ ½ tsp black pepper
- ▢ 1 tsp Worcestershire sauce

For the Casserole

- ▢ 3 large Russet potatoes, peeled and thinly sliced (about 1/8 inch thick)
- ▢ 1 (10.5 oz) can cream of mushroom soup
- ▢ ½ cup beef broth
- ▢ 1 cup shredded sharp cheddar cheese
- ▢ 1 cup shredded mozzarella cheese
- ▢ 1 tbsp olive oil

Instructions

1. Preheat your oven to 375°F (190°C). Grease a 9x13 inch baking dish lightly with oil or butter.
2. In a large skillet, heat the olive oil over medium-high heat. Add the diced onion and cook for 4-5 minutes until softened. Add the minced garlic and cook for another minute until fragrant.
3. Add the ground beef to the skillet, breaking it up with a spoon. Season with salt and pepper. Cook until the beef is fully browned. Drain off any excess fat. Stir in the Worcestershire sauce.
4. In a medium bowl, whisk together the cream of mushroom soup and beef broth until smooth.
5. Arrange half of the sliced potatoes in an even layer on the bottom of the prepared baking dish.
6. Spread the cooked beef mixture evenly over the potato layer.
7. Top with the remaining potato slices, arranging them neatly.
8. Pour the soup and broth mixture evenly over the entire casserole, making sure it seeps down into the layers.
9. Cover the baking dish tightly with aluminum foil and bake for 40 minutes.

10 Remove the foil and sprinkle the top with the mixed cheddar and mozzarella cheeses. Return to the oven, uncovered, and bake for another 10-15 minutes, or until the cheese is melted and bubbly and the potatoes are tender when pierced with a fork.

11 Let the casserole stand for about 10 minutes before serving. This allows it to set and makes it easier to slice.

Nutrition per serving

480 kcal	32 g	30 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a bit of color and freshness, sprinkle with chopped parsley before serving.
- If you like a little heat, add a pinch of red pepper flakes to the beef while cooking.
- The casserole can be assembled a day ahead. Cover and refrigerate, then bake as directed, adding a few extra minutes if needed.