Treasure Barrel

Cattle Drive Casserole

Warm, beefy casserole perfect for cozy evenings.

15 min	35 min	50 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 3 medium Yukon Gold potatoes, diced
- [ ] 2 carrots, sliced
- [ ] 1 onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 cup shredded sharp cheddar cheese

Sauce & Seasoning

- [ ] 1 cup low-sodium beef broth
- [ ] 2 tbsp tomato paste
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp dried thyme
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C). In a large skillet, heat a drizzle of oil over medium-high heat.
2. Add the ground beef, breaking it up, and cook until browned; stir in onion and garlic, letting them soften and release fragrance.
3. Stir in tomato paste, paprika, thyme, salt, and pepper; pour in the beef broth and let it simmer for 3 minutes.
4. Transfer the mixture to a 9-inch casserole dish, scatter diced potatoes and carrots evenly, then top with shredded cheddar.
5. Cover with foil and bake for 25 minutes; remove foil and bake another 10 minutes until cheese is golden and vegetables are tender.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a crispier top, broil for the last 2 minutes.
- For extra depth, add a splash of Worcestershire sauce to the sauce.
- Serve hot, letting the casserole settle a few minutes before slicing.