

Treasure Barrel

Hobo Casserole Ground Beef Recipe

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs lean ground beef
- [ ] 1 large yellow onion, diced
- [ ] 4 medium russet potatoes, peeled and sliced ¼-inch thick
- [ ] 3 medium carrots, peeled and sliced ¼-inch thick
- [ ] 1 cup frozen corn kernels (optional)
- [ ] 1 cup shredded cheddar cheese (optional)

For the Sauce

- [ ] 1 (10.5 oz) can cream of mushroom soup
- [ ] ½ cup milk or beef broth
- [ ] 1 tbsp Worcestershire sauce
- [ ] 1 tsp garlic powder
- [ ] 1 tsp dried thyme
- [ ] Salt and black pepper to taste

Instructions

1. Preheat your oven to 375°F (190°C). Grab a large skillet and brown the ground beef with the diced onion over medium-high heat. Break it up as it cooks until it's no longer pink. Drain off any excess grease if needed.
2. Stir in the cream of mushroom soup, milk (or broth), Worcestershire sauce, garlic powder, thyme, and a good pinch of salt and pepper. Let it simmer for just a minute so the flavors can get to know each other.
3. Spread this beef mixture evenly into the bottom of a 9x13 inch baking dish. Now, layer the sliced potatoes and carrots over the top. Try to get them in a mostly single layer so they cook evenly. Sprinkle the frozen corn over the potatoes if you're using it.
4. Cover the dish tightly with foil and bake for 30 minutes. The foil traps the steam and helps the potatoes and carrots get nice and tender.
5. Take the dish out, carefully remove the foil (watch out for the steam!), and if you're adding cheese, sprinkle it on top now. Pop it back in the oven, uncovered, for another 15 minutes or until the top is golden and the potatoes are easily pierced with a fork.
6. Let it stand for about 5 to 10 minutes before you serve. This is the hardest part, waiting, but it makes such a difference. Serve it up hot and watch everyone dig in.

Nutrition per serving

420 kcal	28 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- You can add other veggies like green beans or peas.
- For a bit of a kick, add a dash of hot sauce to the beef mixture.
- If the potatoes are still a bit firm after baking, cover and bake for another 10 minutes.