

Treasure Barrel

Hobo Casserole: Rustic Ground Beef and Potato Bake

20 min Prep time	**55 min** Cook time	**1 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Casserole

- ▢ 1 tbsp olive oil
- ▢ 1 large yellow onion, chopped
- ▢ 2 cloves garlic, minced
- ▢ 1.5 lbs lean ground beef (85/15)
- ▢ 1 tsp salt
- ▢ 1/2 tsp black pepper
- ▢ 1 tsp dried thyme
- ▢ 2 lbs Yukon Gold potatoes, peeled and sliced 1/8-inch thick
- ▢ 1 can (10.5 oz) condensed cream of mushroom soup
- ▢ 1/2 cup milk

For the Topping

- ▢ 1.5 cups shredded sharp cheddar cheese
- ▢ 2 tbsp chopped fresh parsley, for garnish

Instructions

1. First things first, let's get the oven ready. Go ahead and preheat it to 375°F (190°C). Then, grab a 9x13-inch baking dish and lightly grease it. Now, for the flavor base. In a large skillet, warm up the olive oil over medium heat. Add your chopped onion and let it cook gently for about 5-7 minutes, just until it's softened and beautifully translucent. The sweet smell is the first sign that something wonderful is happening. Toss in the minced garlic and cook for just another minute until you can really smell it. Ugh, that's the best.

2. Okay, turn the heat up just a bit to medium-high and add the ground beef to the skillet with the onions and garlic. Use a wooden spoon to break the meat apart as it cooks. You'll want to season it right in the pan with salt, pepper, and dried thyme. Continue cooking until the beef is nicely browned all over, which usually takes about 8-10 minutes. Once it's cooked through, carefully tilt the pan and drain off any excess grease. This little step is key to a perfectly creamy, not oily, casserole.

3. Time to build our cozy casserole. In a small bowl, whisk together the condensed cream of mushroom soup and the milk until it's smooth. Now, let's layer. Arrange half of your thinly sliced potatoes in an even layer on the bottom of your prepared baking dish, overlapping them slightly. Spoon the entire ground beef mixture over the potatoes, spreading it out evenly. Then, pour half of the soup mixture over the beef. Finish by arranging the remaining potato slices on top.

4 Pour the rest of that creamy soup mixture over the top layer of potatoes, making sure to cover them as best you can. Now, cover the baking dish tightly with aluminum foil. This is important because it traps the steam and ensures those potatoes get perfectly tender. Pop it into your preheated oven and bake for 45 minutes. After 45 minutes, carefully remove the foil, sprinkle that lovely shredded cheddar cheese all over the top, and return it to the oven, uncovered, for another 10-15 minutes, or until the cheese is melted, bubbly, and golden brown. Let it rest for a few minutes before serving, and sprinkle with fresh parsley.

Nutrition per serving

480 kcal	30 g	25 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- The secret to perfectly cooked potatoes is slicing them very thinly. If you have a mandoline slicer, this is the perfect time to use it for uniform slices that cook evenly. If not, just use your sharpest knife and take your time.
- Feel free to swap the cream of mushroom soup for cream of celery or even cheddar cheese soup if you prefer. Each one gives a slightly different but equally delicious creamy base to the casserole.
- While this casserole is wonderfully savory, my mind always wanders to dessert. Sometimes I'll make this, and for the next day's treat, I'll whip up a batch of this foolproof banana bread. They just feel like they belong in the same cozy weekend.