

A Hamburger Casserole Recipe So Good!

One of my favorite meals is a good old fashioned hamburger. That is, just a patty with a bun. No veggies, nothing else, just the flavor of the patty shining through.

Now, every so often, I might throw in a slice of cheese (or maybe a combination of three like Munster, American and Provolone...don't knock it til you try it!), but by and large, I like my hamburgers simple. Now, unfortunately, I don't own a grill. We just bought a house and haven't been able to buy a grill yet (but it's on my Christmas list, for those wondering).

But, I have found that I do not need a grill to make a classic hamburger. I can make it in a casserole dish! Yep, you absolutely can, too.

It is just as delicious and if you really want the hamburger style, cut a piece out and put it in a burger bun. This will not disappoint. It is juicy, cheesy (if you want it to be) and everything you would want in a burger.

Five Guys Burgers and Fries ain't got nothing on this dish! So next time you are snowed in or maybe you just do not have a grill like me, try this. Your craving will be satisfied and your mess will be much smaller.

Photo and recipe courtesy of Eating on a Dime.

Quick Tip: Slice up burger buns and serve them warm on the side of this dish for the complete experience.

To Make this Recipe You'll Need the following ingredients:

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to

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Ingredients

- 5 small potatoes
- 2 lbs of ground beef, browned
- 2 cans of Campbell's cream of mushroom soup
- 1 1/2 cups of McArthur milk
- 1 1/2 cups of Kraft shredded cheese (we used a colby jack mix, but cheddar would be great too)

Instructions

- Preheat oven to 350 degrees.
- Brown your ground beef and set aside
- Peel and slice potatoes and set aside. We use this easy mandolin slicer to cut our potatoes quickly.
- In a mixing bowl, combine cream of mushroom soup, milk, salt and pepper to taste. Mix well. Set aside.
- Spray a 9×13 baking dish with non stick spray.
- Layer in the pan, potatoes, beef, soup, and cheese. Then repeat. Top with remaining cheese.
- Cover with foil and bake for 1 hour
- Remove foil and bake another 30 minutes until potatoes are fork tender.
- Allow it to sit for 10 minutes, then cut and serve.

Quick Tip: You can easily prepare this ahead of time and just pop it in the oven when you are ready to eat!

Thanks again to Eating on a Dime for this amazing recipe.