

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Hobo Casserole

Ingredients:

1 lb 450 g ground beef
1 medium onion chopped
2 cloves garlic minced
1 can 10.5 oz cream of mushroom soup
1/2 cup milk
2 cups frozen mixed vegetables peas, carrots, corn
3 medium potatoes thinly sliced
1 1/2 cups shredded cheddar cheese
1 tsp salt
1/2 tsp black pepper
1/2 tsp paprika optional, for topping
1 tbsp olive oil or butter for greasing dish



Instructions:

Preheat Oven – Set your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.

Cook Beef – In a skillet over medium-high heat, cook the ground beef until browned. Drain excess fat. Add onion and garlic, cooking for another 2–3 minutes until softened.

Mix Sauce – Stir in cream of mushroom soup, milk, salt, and pepper. Mix until well combined.

Layer Casserole – Place half of the sliced potatoes on the bottom of the baking dish. Spread half of the beef mixture on top. Add a layer of mixed vegetables. Repeat layers, ending with potatoes.

Top with Cheese – Cover evenly with shredded cheddar cheese. Sprinkle paprika on top if using.

Bake – Cover with foil and bake for 30 minutes. Remove foil and bake an additional 15 minutes, or until potatoes are tender and cheese is golden and bubbly.

Serve – Let rest for 5 minutes before serving.