

# Cheeseburger Potato Casserole

## Ingredients

- 1 ½ lb ground beef
- 2 lb Yukon Gold potatoes, about 4–5 medium potatoes, cut into small ½-inch cubes
- 1 small onion, diced
- 2 garlic cloves, minced
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 2 ½ cups shredded sharp cheddar cheese, divided
- 3 tablespoons ketchup
- 1 ½ tablespoons yellow mustard
- 1 ½ teaspoons Worcestershire sauce
- 1 ½ teaspoons salt
- 1 ½ cups milk
- ½ cup heavy cream
- ½ cup sour cream
- ¾ teaspoon black pepper
- ¾ teaspoon paprika
- ¾ teaspoon garlic powder
- ¾ teaspoon onion powder

## Optional Toppings

- Chopped pickles
- Crispy bacon
- Sliced green onions
- Extra shredded cheddar cheese

## Instructions

1. Preheat the oven to 375°F and lightly grease a 9x13-inch baking dish.
2. Add the cubed potatoes to a pot of salted water and boil for 6–8 minutes, just until slightly tender. Drain and set aside.
3. Cook the ground beef and onion in a large skillet over medium heat until the beef is browned and the onion is softened. Drain the excess fat well.
4. Stir in the garlic, ketchup, mustard, Worcestershire sauce, salt, black pepper, paprika, garlic powder, and onion powder. Cook for 1–2 minutes, then remove from heat.
5. Melt the butter in a saucepan over medium heat. Stir in the flour and cook for 1 minute.
6. Slowly whisk in the milk and heavy cream. Cook, stirring often, until the sauce is slightly thickened.
7. Turn off the heat and stir in the sour cream and 1 ½ cups sharp cheddar cheese until smooth.
8. Add the potatoes, beef mixture, and cheese sauce to the prepared baking dish. Stir gently until everything is combined.
9. Cover with foil and bake for 30 minutes. Remove the foil, sprinkle the remaining 1 cup sharp cheddar cheese over the top, and bake uncovered for 10–15 minutes, or until hot, bubbly, and fork-tender.
10. Let the casserole rest for 5–10 minutes before serving. Add optional toppings if using.

## Note & Storage

- Yukon Gold potatoes work best because they hold their shape while turning tender and creamy.
- Cut the potatoes into small ½-inch cubes so they cook evenly.
- Sour cream adds creaminess and a little tang to balance the beef, potatoes, and cheddar.
- Store leftovers in an airtight container in the refrigerator for up to 3–4 days.
- Reheat in the oven or microwave until warmed through. Add a small splash of milk if the sauce seems too thick after chilling.