

Choco Fever Dream

Hearty Cheesy Ground Beef and Potato Casserole

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 4 medium russet potatoes, thinly sliced
- [ ] 1 cup sharp cheddar cheese, shredded
- [ ] 1/2 cup heavy cream
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp dried thyme
- [ ] Salt and pepper to taste
- [ ] 2 tbsp olive oil

Topping

- [ ] 1/2 cup cheddar cheese, grated
- [ ] Fresh parsley, chopped (optional)

Instructions

1. Preheat the oven to 375°F (190°C). In a large skillet, heat olive oil over medium-high heat, then add diced onion and garlic; sauté until fragrant, about 2 minutes.
2. Add the ground beef, season with salt, pepper, and thyme, and cook until browned, breaking it up with a spoon. Drain excess fat if needed.
3. Stir in the heavy cream, letting it mingle with the meat for a minute. Remove from heat.
4. In a greased 9-x-13-inch baking dish, arrange a layer of potato slices, sprinkle with half of the shredded cheddar, then pour half of the beef-cream mixture. Repeat the layers, finishing with the remaining cheese on top.
5. Cover with foil and bake for 20 minutes, then remove foil and bake another 10 minutes until the cheese is golden and bubbling. Let rest 5 minutes, garnish with parsley if desired, and serve.

Nutrition per serving

420 kcal	25 g	30 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crustier top, broil for 2-3 minutes after baking.
- Feel free to add a handful of frozen peas for extra color.
- For a richer sauce, substitute half the cream with sour cream.