

Ground Beef Recipes:

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# 15 Easy Ground Beef Casserole Recipes



## **Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes**

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## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### LETTER FROM THE EDITOR

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Dear Casserole Cookers,

Ground beef recipes are budget-friendly and easy to prepare. Ground beef recipes are particularly handy when you make them in casserole form! We've compiled a diverse and tasty collection of easy ground beef casseroles into this free eCookbook. This latest eCookbook, *Ground Beef Recipes: 15 Easy Ground Beef Recipes*, has some of the best, fuss-free ground beef recipes around.

This eCookbook has fifteen ground beef recipe favorites for every taste and preference. If you're in search of ground beef recipes that are full of old-fashioned comfort, check out our chapter of Classic Ground Beef Casserole Recipes. Those craving a little more zest and spice will want to check out the Mexican and Tex-Mex Ground Beef Casserole Recipes chapter. This eCookbook also includes Italian ground beef recipes and delicious ground beef stroganoff casseroles.

If you already love ground beef, then you will love it even more after perusing this collection of *Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes*. All of these flavorful and easy casserole recipes are sure to satisfy you and your family.

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com). While you're there, [subscribe to our free newsletter, \*The Casserole Connection\*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

The Editors of AllFreeCasseroleRecipes.com

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at [RecipeChatter.com](http://RecipeChatter.com).

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## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### CLASSIC GROUND BEEF CASSEROLE RECIPES

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#### [AMISH BEEFY SOUR CREAM NOODLE BAKE](#)

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By: Jamie from [Love Bakes Good Cakes](#)

For a comforting casserole that's filled with homestyle flavor, try this Amish Beefy Sour Cream Noodle Bake. This traditional Amish recipe combines the hearty flavors of egg noodles, ground beef, sour cream, and plenty of cheese. If you're starving after a long day, just a small serving of this will be enough to fill you up. It's so rich with its blend of cream cheese, cottage cheese, sour cream, and Cheddar cheese. This recipe is inspired by simple, delicious Amish cooking and is made to share with friends and family. Bring it to a potluck dinner or a church supper! Everyone will gobble up this ground beef casserole.



#### Ingredients

- 8 ounces wide egg noodles
- 1½ pounds lean ground beef
- ½ of a green pepper, seeded and chopped
- 2 cloves garlic, minced
- 3 (8-ounce) cans tomato sauce
- 1 tablespoon sugar
- Pinch of salt and pepper
- 1 cup small-curd cottage cheese
- 1 (8-ounce) package cream cheese, softened
- ¼ cup sour cream
- 3 to 4 green onions, chopped
- 1½ cups (6 ounces) Cheddar cheese, shredded

#### Instructions

1. Preheat oven to 350 degrees F.
2. Cook noodles according to package directions. Drain.
3. Meanwhile, brown and crumble the ground beef with the green pepper and garlic until beef is no longer pink. Drain. Add the tomato sauce, sugar, salt, and pepper. Stir to combine. Add the drained, cooked noodles to the meat sauce. Mix well.
4. In a medium bowl, combine the cottage cheese and cream cheese until smooth and thoroughly combined. Add the sour cream and green onions. Mix well.
5. Spray a 9 X 13 inch baking dish with cooking spray. Layer half of the noodle mixture in the prepared dish. Top with the cream cheese mixture, spreading evenly over the top of the noodles. Add the remaining noodle mixture over the top. Sprinkle with Cheddar cheese.
6. Bake, uncovered, for 30 minutes or until heated through and the cheese is melted.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### [LAZY DAY CABBAGE ROLL CASSEROLE](#)

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By: Mandy from [Mandy's Recipe Box](#)

The solution to making cabbage rolls without spending a lot of time on them is this recipe: Lazy Day Cabbage Roll Casserole. Instead of stuffing the cabbage with filling and rolling them individually, just mix everything together and throw it in a dish along with the cabbage. It tastes just like cabbage rolls; it's just in a different form. This cabbage roll casserole is a delight. You have to try it.



#### **Ingredients**

- 2 pounds ground beef, browned
- 1 cup onion, chopped
- 1 (29-ounce) can tomato sauce
- 1 head cabbage, chopped
- 1 cup instant rice
- 1 teaspoon salt
- 1 (14-ounce) can beef broth

#### **Instructions**

1. Combine all ingredients, except broth, in an ungreased, deep 9 x 13 inch baking pan.
2. Drizzle with broth; cover with aluminum foil.
3. Bake at 350 degrees F for one hour; uncover and stir.
4. Cover again and bake 30 additional minutes, or until rice is cooked and casserole is heated through.

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### [BARBECUE CASSEROLE](#)

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By: Kate from [Framed Cooks](#)

Barbecue Casserole may not be one of the healthiest meals in the world but it sure is delicious. This beef casserole recipe incorporates all of your favorite barbecue foods, like barbecue beef and biscuits, into one simple dish. The melted cheese topping makes this casserole rich and gooey. It only takes 20 minutes to bake so it's perfect for families on the go.



#### Ingredients

- 1 pound ground beef
- ½ onion, chopped
- ¾ cup barbecue sauce
- Tabasco sauce, to taste
- 1 large can of refrigerated biscuits
- 2 cups Cheddar cheese, shredded

#### Instructions

1. Preheat oven to 375 degrees F and grease 9 x 13 inch baking dish.
2. Cook ground beef in a large skillet until it begins to brown, and then add onion.
3. Cook until the beef is fully browned.
4. Stir in barbecue sauce and Tabasco.
5. Lay biscuits in single layer in the baking dish.
6. Top with beef mixture.
7. Sprinkle evenly with Cheddar cheese.
8. Bake until the biscuits are cooked and the cheese is melted, about 20 minutes.
9. Let cool for about 5 minutes and then serve.

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### MEAT AND POTATOES CASSEROLE

By: Andi from [The Weary Chef](#)

If you like shepherd's pie, you'll love this new and improved version, Meat and Potatoes Casserole. The simplicity of this ground beef casserole is what makes it great. It uses basic ingredients like ground beef, frozen mixed vegetables, and potatoes for a hearty meal that will fill you up. With a made-from-scratch sauce and wholesome ingredients, you can feel free to indulge in all of the homestyle flavors that you know and love. Like traditional shepherd's pie, this casserole starts with beef and veggies. What sets this apart is the potato topping that is made with cubed potatoes instead of the typical mashed potatoes.



#### Ingredients

- 16 to 20 ounces ground beef
- ½ onion, diced
- ½ teaspoon oregano
- ¼ teaspoon kosher salt
- freshly ground black pepper
- 2 cloves garlic, minced or crushed
- 2 cups frozen mixed vegetables (carrots, peas, green beans, corn)
- 1 tablespoon butter
- 1 tablespoon flour
- 1 ½ cup milk
- ½ cup shredded cheese (Cheddar, Monterey Jack, or a blend)
- salt and pepper to taste
- ½ cup sour cream
- 1 (32-ounce) bag frozen cubed or tri-cut potatoes (you will only need about ⅔ of the bag)

#### Instructions

1. Preheat oven to 400 degrees F. Spray a 9 x 13 inch baking dish with cooking spray.
2. Heat a large skillet over medium-high heat. Add ground meat, onion, oregano, salt, and pepper. Cook, stirring often and crumbling the meat, until onions are tender and meat is mostly cooked through. Stir in garlic and vegetables, and continue cooking until vegetables are heated.
3. Meanwhile, in a smaller skillet, heat butter over medium heat. Whisk flour into melted butter until smooth. Stir in milk a small amount at a time, whisking constantly to keep mixture smooth. Bring sauce to a simmer. Turn off heat, and stir in cheese, a pinch of salt, and pepper to taste.
4. Stir sour cream into meat mixture, and spread meat and vegetables into the prepared baking dish. Arrange an even layer of frozen potatoes over the meat, and then pour the cream sauce evenly over the potatoes. Gently jiggle the pan back and forth a few times to allow the sauce to sink into the meat a bit.
5. Bake in preheated oven for 45 to 60 minutes, until potatoes are browned to your liking.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### [PREACHER'S MACARONI CASSEROLE](#)

By: Brandi from [Aunt Bee's Recipes](#)

Making dinner becomes a cinch with this Preacher's Macaroni Casserole. It combines ground beef with your favorite mac and cheese recipes. You won't believe how many flavors go into this easy-to-make casserole. It starts with ground beef, macaroni noodles, and shredded cheese. If you add canned tomato soup and cream of mushroom soup, you'll get a delectable flavor combination that's easy and affordable. It's an altogether satisfying and savory meal that you can make ahead of time and freeze for later.



#### Ingredients

- 1 pound ground beef
- 2 celery stalks, finely diced
- 2 large onions, finely diced
- 1 can cream of mushroom soup
- 1 can tomato soup
- 1 ¼ cup water
- 1 teaspoon chili powder
- ½ teaspoon Lawry's seasoning salt
- ½ teaspoon garlic powder
- 8 ounces macaroni noodles, cooked until al dente and drained
- Shredded cheese (Cheddar and/or mozzarella)

#### Instructions

1. Brown the ground beef with the finely diced onions and celery; drain. Add the cream of mushroom soup, tomato soup, water, chili powder, seasoning salt, and garlic powder. Cook over low heat for 20 minutes, stirring occasionally.
2. While the sauce is simmering, boil the noodles, until 2 minute less than the lowest cook time on the box; the noodles will continue cook as the casserole bakes.
3. After the sauce has cooked for 20 minutes and you have drained the noodles, combine everything in a sprayed 9 x 13 inch pan and bake for 10 minutes at 350 degrees F. Remove from oven and stir, sprinkle with cheese, and put back in the oven for 10 more minutes, or until cheese is melting and casserole is bubbly.

#### To Make One, Freeze One

Split the casserole into 2 (9 x 9 inch) pans and bake one the same way as the instructions above. For the other: cover and allow to cool completely, and then place it in the freezer. Do not cover it with cheese yet. When you are ready to bake it: The night before remove the casserole from the freezer and put it in the refrigerator to thaw overnight. The next day, bake the casserole, covered, for 20 minutes. Remove cover and stir, top with shredded cheese, and bake for 10 more minutes, or until cheese is melted and bubbly.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### MEXICAN AND TEX-MEX GROUND BEEF CASSEROLE RECIPES

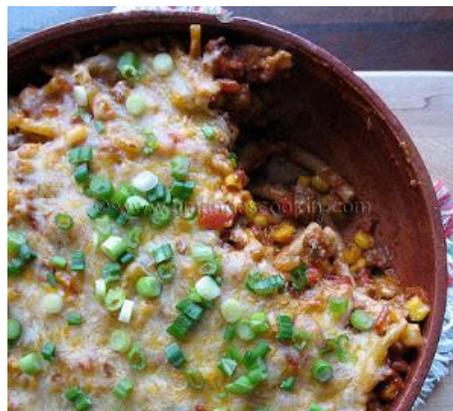
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#### SOUTHWEST GROUND BEEF CASSEROLE

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By: Amanda from [Amanda's Cookin'](#)

Southwest Ground Beef Casserole is a south-of-the-border recipe that's sure to please. Ingredients like red pepper flakes and chili powder give this ground beef casserole a depth that only southern cooking can achieve. All you need to do is cook and flavor the meat, and then simmer the meat with the vegetables before throwing everything into your casserole dish. Serve warm.



#### Ingredients

- 1 pound lean ground beef
- 1 cup onion, diced
- ½ cup orange bell peppers, diced
- ¼ teaspoon red pepper flakes
- 1 teaspoon Magic Dust seasoning or Montreal Steak seasoning
- 16 ounces tomato sauce
- 1 can (10-ounce) diced tomatoes & green chilies
- 1 ½ teaspoons dried oregano
- 2 teaspoons chili powder
- 2 cups frozen corn
- 2 ounces Mexican 4 cheese blend, shredded
- 1 ½ cups dried macaroni style pasta
- 1 cup Mexican 4 cheese blend, shredded
- sliced green onions for garnish

#### Instructions

1. Preheat oven to 325 degrees F.
2. Spray a two-quart casserole dish with cooking spray.
3. In a large skillet, brown the ground beef with the onions, bell pepper, and red pepper flakes. Season with Magic Dust or steak seasoning.
4. Add the tomato sauce, diced tomatoes, oregano, and chili powder. Simmer for 15 to 20 minutes. Add the frozen corn and simmer for a few more minutes.
5. Remove from heat and stir in the 2 ounces of cheese until melted.
6. Gently stir in the cooked pasta.
7. Pour all into prepared casserole dish and top with shredded cheese.
8. Bake for 20 to 30 minutes, or until browned and bubbly.
9. Garnish with green onions if desired.

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### [GROUND BEEF DORITOS CASSEROLE](#)

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By: Judith Hines for [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com)

Everyone needs a cheesy ground beef casserole in their life. If you don't have one yet, Ground Beef Doritos Casserole is a great one to get started with. The Doritos make it fun and the rest make it comfort food. One plate of this cheesy casserole recipe has the power to turn a frown upside down. What's more, it's incredibly easy to make, so say good-bye to stress at the kitchen door. Because this ground beef casserole is so easy to make, it is sure to become one of your favorite go-to weeknight meals.



#### **Ingredients**

- 1 pound ground beef
- ½ cup diced onion
- 2 tablespoons taco seasoning
- 1 (10-ounce) can cheese soup
- 1 (10-ounce) can tomatoes with green chilies
- 1 (10-1/2 ounce) bag Doritos chips, Nacho Cheese flavor
- 3 cups Mexican blend shredded cheese
- sour cream and salsa for serving

#### **Instructions**

1. Preheat the oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with vegetable spray.
2. In a large, deep, non-stick skillet, brown the meat with the onion and taco seasoning until the meat is no longer pink, about 5 minutes, breaking up the meat with the back of a spoon. Add the soup and tomatoes to the pan and stir until blended.
3. Use your hands to crush the chips slightly. Place about 1/3 of the crushed chips into the bottom of the pan, and then spoon half of the meat mixture over the chips. Top with 1 cup of the cheese, spreading evenly in the dish.
4. Layer another 1/3 of the chips, the rest of the meat, and another cup of the cheese.
5. Top with a final layer of the chips and top with the final cup of cheese.
6. Bake for 25 minutes. Serve with sour cream and salsa on the side for topping each serving.

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### [JOHN WAYNE TATER TOT CASSEROLE](#)

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By: Emily Ramirez for [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com)

John Wayne loved anything with cheese and a little bit of zest. This John Wayne Tater Tot Casserole is loaded with zesty flavor and cheesy comfort, just like the famous actor would've liked. It's simple to put together with its small ingredient list, which makes it great for a weeknight meal. Tater tots, chili, diced tomatoes and chilies, corn, cheese, and sour cream are all it takes to create a meal fit for the Duke himself! Based off of the famous John Wayne casserole, which includes green chilies and Monterey Jack cheese, this variation on the classic recipe will be loved by the whole family.



#### **Ingredients**

- 2 cans chili (drain, if needed)
- 4 tablespoons sour cream
- 1 can whole kernel corn, drained
- 1 can diced tomatoes and chilies, drained
- 2 cups shredded Cheddar and Monterey Jack cheese blend, divided
- 1 (30-ounce) bag Ore-Ida Crispy Crowns

#### **Instructions**

1. Let tater tots defrost at room temperature for approximately one hour. When defrosted, preheat oven to 350 degrees F.
2. In a large bowl, combine chili with sour cream. Mix in corn and drained tomatoes and chilies. Gently fold in one cup cheese. Set aside.
3. Spray a 9 x 13 inch baking dish with nonstick spray. Layer half of the tater tots on the bottom of the baking dish.
4. Pour chili mixture on top of the tater tots. Layer the other half of the tater tots on top of the chili.
5. Sprinkle with the remaining one cup of cheese and cover with foil.
6. Bake, covered, for 30 minutes. Remove foil and bake another 10 to 15 minutes or until heated through.

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### LIGHTENED-UP TACO CRESCENT CASSEROLE

By: Blair from [The Seasoned Mom](#)

Your busiest weeknights just got a little bit easier, thanks to this Lightened-Up Taco Crescent Casserole! It's a simple, family-friendly, and nutritious way to get dinner on the table fast. To make this easy casserole recipe for Lightened-Up Taco Crescent Casserole, seasoned ground beef is combined with taco sauce before being nestled in a crescent roll-lined baking dish. The ground beef mixture is then topped with a combination of creamy yogurt and cheese. This crescent casserole is baked until it is golden brown before getting served with all of your favorite taco fixings.



#### Ingredients

- 1 pound extra lean ground beef
- 1 cup taco sauce or salsa
- 2 teaspoons taco seasoning
- 1 (8-ounce) can reduced-fat refrigerated crescent rolls
- 1 ½ cups reduced-fat shredded Cheddar or Mexican-blend cheese, divided
- ½ cup non-fat plain Greek-style yogurt
- Optional: salsa, avocado, sliced green onion for topping

#### Instructions

1. Preheat oven to 375 degrees F. Spray a pie plate with non-stick cooking spray and set aside.
2. In a skillet, brown ground beef over medium heat. Drain off any fat, return to the skillet, and stir in taco sauce and taco seasoning.
3. Meanwhile, separate crescent roll dough into 8 triangles. Place the dough in prepared pie plate with the wide end of the triangles in the center of the plate and the narrow tips hanging over the rim of the plate.
4. In a small bowl, stir together yogurt and 1 ¼ cups of the shredded cheese.
5. Spoon the ground beef mixture over the crescent roll dough. Dollop the yogurt mixture on top of the beef.
6. Fold crescent roll dough over so that the tips are in the center of the dish. Sprinkle with the remaining ¼ cup of cheese.
7. Bake, uncovered, for about 25 minutes or until golden brown.
8. For serving, top with salsa, sliced avocado, and sliced green onion if desired.

## ITALIAN GROUND BEEF CASSEROLE RECIPES

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### MOM'S MEAT LOVERS' LASANGA

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By: Katie from [Clarks Condensed](#)

Mom's Meat Lovers' Lasagna is a recipe for lasagna that's separate from the rest. It uses both ground beef and sausage to the delight of meat lovers everywhere. And, for a different taste, it uses mozzarella, Colby Jack, and Parmesan cheeses instead of the more traditional ricotta cheese. If you're in the mood for Italian tonight, try a new lasagna recipe. You will love how simple but delicious this easy ground beef casserole recipe is.



#### Ingredients

- 1 (16-ounce) can spaghetti sauce
- 1 (8-ounce) can tomato sauce
- ¼ cup onions, chopped
- 1 ½ teaspoons Italian seasoning
- 2 teaspoons garlic powder
- 2 teaspoons lemon pepper
- 2 teaspoons seasoning salt
- 1 cup water
- 1 pound ground beef or turkey
- 1 pound Italian sausage (any variety)
- 2 cups mozzarella cheese
- 2 cups Colby jack cheese
- 15 lasagna noodles
- Several tablespoons powdered Parmesan cheese

#### Instructions

1. Preheat oven to 350 degrees F.
2. Fill pot with water and bring to a boil, then cook lasagna noodles until al dente.
3. In the meantime, dice onions, and then put them in a deep skillet with the sausage and ground beef.
4. Brown the meats. Add spaghetti sauce, tomato sauce, and water to meat and onion mixture. Add in all the spices, and let simmer 15 minutes.
5. When lasagna noodles are done, drain excess water, and put off to the side.
6. Sprinkle Parmesan cheese on the bottom of a 9 x 13 inch pan. Layer four lasagna noodles on the bottom of the dish. Then layer ⅓ of sauce, then ½ cup of Colby jack, and finally ½ cup of mozzarella. Sprinkle with Parmesan.

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7. Repeat noodle, sauce, cheeses two more times. Make sure the top layer of the lasagna is mozzarella cheese. If there are any gaps at the ends of pans where there are no noodles, put a noodle there as well. Cover with tin foil and bake for 50 minutes. Then remove tin foil and let bake for 10 more minutes. If cheese is still not melted completely, put on broil for about two minutes.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### [LOADED LASAGNA ROLL-UPS](#)

By: Amanda from [Amanda's Cookin'](#)

Lasagna recipes can be really time consuming. Loaded Lasagna Roll-Ups, however, are much simpler. This lasagna roll-up recipe has all of the ingredients that you love about lasagna with less fuss. Ground beef, ricotta cheese, and pasta sauce combine to make a tasty meat sauce. Just roll the ingredients into no-boil lasagna noodles and pop them into the oven.



#### Ingredients

- 14 no-boil (oven-ready) lasagna noodles
- ½ pound ground beef
- 1 pound sweet Italian sausage, casings removed
- 2 tablespoons olive oil
- 3 cloves garlic, smashed and minced
- ½ teaspoon red pepper flakes
- 2 (28-ounce)cans crushed tomatoes
- 1 tablespoon fresh basil, chopped
- 1 tablespoon fresh oregano, chopped
- ½ teaspoon fennel seeds
- 1 (15-ounce) container ricotta cheese
- 1 egg, beaten
- 1 tablespoon dried parsley
- ½ teaspoon salt
- 3 cups mozzarella cheese, shredded; divided
- ¼ cup + 2 tablespoons Parmesan cheese, fresh grated; divided

#### Instructions

1. Preheat oven to 375 degrees F.
2. In a large saucepan, brown the ground beef and Italian sausage together. Drain and set aside to cool.
3. Over medium heat, sauté the garlic and red pepper flakes in the olive oil just until soft.
4. Add both cans of tomatoes, basil, oregano, and fennel seeds.
5. Bring to a boil then reduce heat and simmer for 20 minutes, stirring occasionally. Do not over-cook and dry out the sauce. Remove from heat.
6. To make the filling, mix the ricotta cheese, egg, parsley, and salt together in a large bowl.
7. Add in 2 cups of the mozzarella cheese and 1/4 cup of the Parmesan cheese.
8. Mix the drained and cooled meat into the ricotta cheese mixture.
9. Add 1 cup of the cooled sauce.
10. In a small bowl, mix together the remaining 1 cup of mozzarella cheese and 2 tablespoons of Parmesan cheese. Set aside.
11. Bring a pot of water to a boil.
12. Meanwhile, line work surface with a clean kitchen towel.

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13. Add 3 to 4 noodles to the water at a time. Using tongs remove noodles after 30 seconds (just long enough to soften them and make them pliable) and lay them on the kitchen towel. Continue until all noodles are ready.
14. Turn water off and carefully pour some of the boiled water into a bowl. Keep near your work surface to dip noodles in if they are not pliable enough to roll.
15. Spread 1 cup of the tomato sauce into a 9 x 13 inch baking dish.
16. Spread a heaping 1/3 cup of filling mixture onto bottom 3/4 of each noodle, leaving top 1/4 of noodle uncovered. Starting from the end with cheese, roll into the noodle into a tube shape and arrange in baking dish seam side down.
17. Top evenly with remaining sauce, covering each noodle completely.
18. Cover the dish with aluminum foil. Bake on the middle rack until the sauce bubbles, about 40 minutes.
19. Remove roll-ups from the oven and adjust the oven rack to the highest position. It should be about 6 inches from the heating element.
20. Sprinkle remaining mozzarella and Parmesan mixture evenly over each individual roll-up. Do not replace the foil.
21. Broil until cheese starts to brown (watch carefully, only a minute or so!).
22. Cool 15 to 20 minutes before serving to allow the roll-ups to set.

### Notes

This recipe can be prepared ahead, using a disposable lasagna foil pan is best. Where the instructions state to cover the pan with aluminum foil, cover with a sheet of parchment paper instead. Wrap pan in aluminum foil, and refrigerate for up to 3 days or freeze for up to 1 month. (If frozen, thaw the roll-ups in the refrigerator for 1 to 2 days.) To bake, remove the parchment, replace with aluminum foil, and increase baking time to 1 to 1 1/4 hours.

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### WICKED BEEF

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By: Emily Ramirez for [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com)

Wicked Beef is a wickedly good ground beef casserole that's perfect for a weeknight dinner. This zesty beef and noodle bake gets a kick from diced tomatoes, chilies, and red pepper flakes. With creamy Alfredo sauce as a base, this is so indulgent that you'll start to feel a little wicked yourself. While it may be hard to resist going back for that second helping, it's not hard to make! Serve this with breadsticks and a salad for a complete meal.



#### **Ingredients**

- 1 bag egg noodles
- 1 ½ pounds ground beef
- ½ teaspoon salt
- ½ teaspoon garlic powder
- 1 jar Alfredo sauce
- ½ can diced tomatoes and chilies (use more, if desired)
- pinch of red pepper flakes

#### **Instructions**

1. Preheat oven to 350 degrees F. Prepare pasta according to package directions.
2. While pasta is cooking, heat a skillet to medium-high heat. Brown ground beef. Add salt and garlic powder. Drain and set aside.
3. Drain pasta and place in bottom of 9 x 13 inch baking dish or Dutch oven. Layer ground beef on top of pasta.
4. Empty contents of Alfredo sauce into a mixing bowl. Fold in diced tomatoes and chilies.
5. Pour sauce mixture into baking dish and gently mix together until pasta and beef are thoroughly coated with sauce. Stir in red pepper flakes to taste.
6. Bake, covered, for 30 minutes.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### THREE CHEESE BEEF PASTA BAKE

By: Paula from [Call Me PMc](http://CallMePMc.com)

Cooking during the week just got easier with the Three Cheese Beef Pasta Bake. This ground beef casserole is a complete meal on its own. It has seasoned ground beef, pasta, tomato sauce, and three Italian cheeses that make this pasta bake super creamy. It's a simple recipe that uses jarred pasta sauce to cut down your time. With the addition of select herbs and spices, you can get that authentic Italian flavor without all of the extra work. Serve this satisfying meal with a salad and dinner is done.

#### Ingredients

- ½ pound pasta, any shape (about half a box)
- 1 tablespoon canola oil
- 1 pound lean ground beef
- ½ cup onion, chopped
- 1 garlic clove, minced
- 1 (15.5-ounce) jar spaghetti sauce
- 1 tablespoon beef bouillon paste
- 1 (6-ounce) can tomato paste
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- 16 ounces ricotta cheese
- 1 cup fresh Parmesan cheese, grated
- 1 cup mozzarella cheese, shredded
- 2 large eggs, beaten

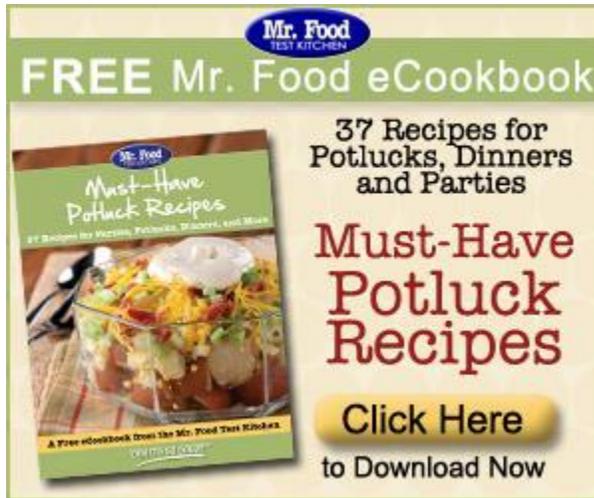


#### Instructions

1. Cook pasta according to the package directions to al dente. Toss with oil and spoon into a greased 9 x 13 inch baking dish.
2. Cook the ground beef, onion, and garlic in a skillet until no longer pink, about 5 to 6 minutes. Drain and return to skillet.
3. Add the spaghetti sauce, beef bouillon, and tomato paste to the skillet. Bring to a boil. Reduce heat and simmer for 10 minutes. Stir in salt and pepper.
4. Combine the ricotta, ½ cup Parmesan, ½ cup mozzarella, and eggs. Spoon over pasta.
5. Top with the beef mixture.
6. Sprinkle with the remaining Parmesan and mozzarella.
7. Bake, uncovered, at 350 degrees F for 30 minutes until hot and bubbly.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

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## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### GROUND BEEF STROGANOFF CASSEROLES

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#### [EASY GROUND BEEF STROGANOFF CASSEROLE](#)

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By: Judith Hines for [AllFreeCasseroleRecipes.com](http://AllFreeCasseroleRecipes.com)

If you love traditional beef stroganoff, then you will love this recipe for Easy Ground Beef Stroganoff Casserole. This easy casserole recipe combines ground beef and egg noodles with a rich and creamy sauce. The sauce is made from a combination of sour cream and beef broth. Adding tomato paste also helps to give the sauce great depth of flavor. Sliced mushrooms make this beef casserole extremely hearty. Mozzarella cheese isn't traditionally found in beef stroganoff recipes, but nothing beats a cheesy casserole. The cheese helps to bind all of the noodles, ground beef, and sauce together.



#### Ingredients

- 1 pound wide egg noodles
- 1 pound lean ground beef
- 1 cup chopped onion
- ½ teaspoon dried thyme
- 8 ounces button mushrooms, sliced
- 1 cup beef broth
- 1 tablespoon tomato paste
- 8 ounces sour cream
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 cups shredded mozzarella cheese
- 2 tablespoons chopped parsley for garnish, optional

#### Instructions

1. Preheat the oven to 350 degrees F. Lightly spray a 9 x 13 inch baking dish with cooking spray.
2. Place a large stockpot filled with 4 quarts water and 1 tablespoon salt over high heat. When it comes to a rolling boil, cook noodles for the time specified on the package. Drain.
3. While water heats and pasta cooks, place a 10 or 11 inch x 3 inch deep pot over medium high heat. Add the beef and cook until it is no longer pink, breaking up chunks with the back of a spoon.
4. Use a slotted spoon to remove meat, but leave any fat and juices in the pan. Over medium heat, cook the onions and thyme in the same pan about 2 minutes until onion is translucent. Add mushrooms and continue to cook on medium high heat, stirring until liquids have released from the mushrooms and then evaporated, about 5 minutes.
5. Return meat to the pan, add broth and tomato paste and stir over medium heat 2 minutes.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

6. Off heat, stir in sour cream and salt and pepper. Add noodles to the pan and stir, then add meat and about half the mozzarella, stirring just to combine. Pour into prepared baking dish and sprinkle with remaining cheese. Cover with a piece of foil which has been sprayed with cooking spray and bake 25 minutes. Remove foil and continue to bake until lightly browned, about 10 more minutes.
7. Garnish with chopped parsley if desired.

## Ground Beef Recipes: 15 Easy Ground Beef Casserole Recipes

### [EASY CHEESY BEEF STROGANOFF CASSEROLE](#)

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By: Kate from [Framed Cooks](#)

This Easy Cheesy Beef Stroganoff Casserole incorporates all of the things you love about beef stroganoff into one easy dish. By cooking everything together, the noodles (and the beef casserole recipe as a whole) become more flavorful than ever. The different cheeses not only make this casserole rich and creamy but also hold everything together. Bake to perfection and serve. Nobody will be able to resist this meal.



#### Ingredients

- 1 ½ pounds ground chuck
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 (8-ounce) can tomato sauce
- 1 cup small curd cottage cheese
- 4 ounces cream cheese, cut into ½-inch cubes
- ½ pound curly wide egg noodles, cooked and drained
- ½ teaspoon freshly ground black pepper
- 1 cup Cheddar cheese, shredded

#### Instructions

1. Preheat oven to 350 degrees F and spray a 2-quart casserole with cooking spray.
2. Sauté chuck and onions in large skillet over medium-high heat until the meat is cooked through, about 6 to 8 minutes.
3. Add onions and peppers.
4. Stir in tomato sauce, cottage cheese, and cream cheese and cook another 2 to 3 minutes until fully combined. (It's okay if the cream cheese isn't fully melted--a few chunks are good!)
5. Add cooked noodles and pepper to the skillet, stir to combine and pour the whole mixture into the prepared casserole.
6. Sprinkle Cheddar evenly on top.
7. Bake for about 20 to 25 minutes until bubbling and a little browned.
8. Cool for about 5 minutes and serve.

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## SPECIAL THANKS

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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