Bite Spoon

Cattle Drive Casserole

Hearty beef, cheese, and vegetables baked together for a fast, satisfying meal.

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

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 1 cup frozen mixed vegetables (carrots, peas, corn)
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup beef broth
- [ ] 1/2 cup milk
- [ ] 2 cups shredded sharp cheddar cheese
- [ ] 1 tsp paprika
- [ ] Salt and pepper to taste
- [ ] 2 tbsp olive oil

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Add diced onion and sauté until translucent, about 3 minutes; then stir in garlic until fragrant.
2. Add ground beef, breaking it up with a spoon. Brown the meat, letting the edges caramelize for deeper flavor. Drain excess fat if needed.
3. Stir in frozen vegetables, paprika, salt, and pepper. Cook for another 2 minutes, then pour in beef broth and milk. Let the mixture simmer for 5 minutes until slightly thickened.
4. Transfer the mixture to a greased 9-x-13-inch baking dish. Sprinkle shredded cheddar evenly over the top. Bake in a preheated 375°F oven for 20-25 minutes, or until the cheese is bubbling and golden.
5. Remove from oven and let rest 5 minutes before serving. Enjoy the comforting warm aroma that fills the room.

Nutrition per serving

420 kcal	28 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thin before baking, let it reduce a minute longer on the stovetop.
- For extra depth, drizzle a tablespoon of Worcestershire sauce into the mixture before baking.
- Feel free to toss in a handful of fresh spinach during the last few minutes of simmering for added green.