Plate Dream

# Cattle Drive Casserole

A comforting beef casserole with cheese and vegetables, ready in under an hour.

| 15 min | 35 min | 50 min | 4 | Easy | American |
|---|---|---|---|---|---|
| Prep time | Cook time | Total time | Servings | Difficulty | Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb ground beef
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup mixed vegetables (carrots, peas, corn)
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup tomato sauce
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp olive oil
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper

### Optional Add-Ons

- [ ] ¼ cup sliced mushrooms
- [ ] ½ tsp smoked paprika

## Instructions

1. Heat olive oil in a large skillet over medium-high heat; add the ground beef, breaking it apart, and cook until browned, about 5-7 minutes.
2. Stir in the diced onion and minced garlic; sauté until translucent, then sprinkle in the salt, pepper, and smoked paprika if using.
3. Add the mixed vegetables, tomato sauce, and brown sugar; let the mixture simmer gently for 5 minutes, allowing flavors to meld.
4. Transfer everything to a greased 9-inch baking dish, top evenly with shredded cheddar, and bake at 375°F for 20-25 minutes, until the cheese is golden and bubbly.

### Nutrition per serving

| 420 kcal | 28 g | 22 g | 24 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If the sauce seems thin, stir in a teaspoon of cornstarch mixed with water.
- Feel free to swap frozen veggies for fresh ones for a brighter texture.
- garlic butter beef can be added for an extra depth of flavor.