

Prep Time	20 minutes
Cook Time	45 minutes
Total Time	65 minutes
Difficulty Intensity	Medium (Easy prep, requires timing for potato tenderness and gravy thickening)
Heat / Intensity Level	Mild & Savory
Servings	6 generous portions

Table of Contents

- ✦
 - [Equipment Needed](#)
 - [Ingredients](#)
 - [For the Ground Beef Patties](#)
 - [For the Potato Layer](#)
 - [For the Creamy Mushroom Gravy](#)
 - [Step-by-Step Cooking Instructions](#)
 - [Step 1: Prep and Preheat](#)
 - [Step 2: Layer the Potatoes](#)
 - [Step 3: Form and Sear the Patties](#)
 - [Step 4: Make the Creamy Gravy](#)
 - [Step 5: Assemble and Bake](#)
 - [Step 6: Rest and Serve](#)
 - [Chef's Tips for Success](#)
 - [Storage, Reheating & Freezing](#)
 - [Estimated Nutrition Information](#)

Equipment Needed

- 9x13-inch ceramic or glass baking dish

- Large skillet (cast iron or heavy-bottomed stainless steel)
- Mixing bowl
- Whisk and spatula
- Mandoline slicer or sharp chef's knife

Ingredients

For the Ground Beef Patties

- 2 lbs lean ground beef (80/20 or 85/15 ratio works best for moisture)
- ½ cup panko breadcrumbs (or fine almond flour for low-carb)
- 1 large egg, lightly beaten
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp onion powder

- 1 tsp smoked paprika
- 1 tsp kosher salt
- ½ tsp freshly cracked black pepper

For the Potato Layer

- 1.5 lbs Yukon Gold or Russet potatoes, peeled and thinly sliced (about ⅛-inch thick)
- 1 tbsp olive oil
- ½ tsp salt
- ¼ tsp black pepper

For the Creamy Mushroom Gravy

- 8 oz cremini (baby bella) mushrooms, sliced
- 1 medium yellow onion, thinly sliced
- 3 cloves garlic, minced

- 3 tbsp unsalted butter
- 3 tbsp all-purpose flour
- 2 cups beef broth (low sodium)
- ½ cup heavy cream (or sour cream for a subtle tang)
- 1 cup shredded sharp cheddar cheese (divided)
- Fresh parsley, chopped for garnish

Step-by-Step Cooking Instructions

Step 1: Prep and Preheat

1. Preheat your oven to 375°F (190°C).
2. Lightly grease a 9×13-inch baking dish with cooking spray or a thin coat of butter.

Step 2: Layer the Potatoes

1. Toss the sliced potatoes with 1 tablespoon of olive oil, ½ teaspoon salt, and ¼ teaspoon black pepper in a bowl.

2. Layer the potato slices evenly across the bottom of the prepared baking dish, overlapping them slightly like shingle tiles. Pre-baking the potato base slightly while you sear the meat ensures they cook through completely without staying firm.
3. Cover the baking dish tightly with aluminum foil and bake for 15 minutes while preparing the patties and gravy.

Step 3: Form and Sear the Patties

1. In a large bowl, gently combine the ground beef, breadcrumbs, egg, Worcestershire sauce, garlic powder, onion powder, smoked paprika, salt, and pepper. Do not overmix, as overworking the meat results in tough patties.
2. Divide the mixture into 6 oval patties, roughly ½-inch thick.
3. Heat a large skillet over medium-high heat. Sear the patties for 2 to 3 minutes per side until a deep golden-brown crust forms. *Note: They do not need to be cooked through completely at this point; they will finish cooking in the oven.*
4. Transfer the seared patties out of the skillet and arrange them directly over the pre-baked potato layer in your baking dish.

Step 4: Make the Creamy Gravy

1. Melt the butter in the same skillet over medium heat, scraping up any brown bits left by the patties.

2. Add the sliced onions and mushrooms. Cook for 5 to 6 minutes until the mushrooms brown and the onions become soft and translucent.
3. Add the minced garlic and sauté for another 60 seconds until fragrant.
4. Sprinkle the all-purpose flour evenly over the vegetables. Stir constantly for 1 to 2 minutes to cook out the raw flour taste.
5. Slowly pour in the beef broth while whisking continuously to prevent lumps. Bring the mixture to a simmer over medium-high heat for 3-4 minutes until it thickens into a glossy gravy.
6. Reduce the heat to low and stir in the heavy cream and ½ cup of shredded sharp cheddar cheese until melted and smooth. Season with an extra pinch of salt and pepper to taste.

Step 5: Assemble and Bake

1. Pour the creamy mushroom gravy evenly over the ground beef patties and potatoes, ensuring all the meat is generously coated.
2. Top the casserole with the remaining ½ cup of shredded cheddar cheese.
3. Cover the dish loosely with foil (tented so it doesn't stick to the cheese) and bake at 375°F (190°C) for 20 minutes.

4. Remove the foil and bake uncovered for an additional 10 minutes, or until the gravy is bubbly around the edges and the cheese on top is melted and golden brown.

Step 6: Rest and Serve

1. Remove the casserole from the oven and allow it to rest for 5 to 10 minutes before serving. This allows the creamy sauce to settle and makes scooping much cleaner.
2. Garnish with freshly chopped parsley and serve warm.

Chef's Tips for Success

- **Potato Slicing:** Keep your potato slices uniformly thin (around 1/8-inch). Thicker slices may require extra baking time to get tender. A mandoline makes quick, consistent work of this step.
- **Low-Carb Option:** Swap the potato layer for steamed cauliflower florets or sliced zucchini, and replace the flour in the gravy with 4 oz of cream cheese or 1/2 tsp of xanthan gum to thicken.
- **Make Ahead:** You can assemble the dish up to the baking step the night before. Cover and refrigerate. When ready to bake, add about 10 extra minutes to the initial covered bake time to account for the cold dish.

Storage, Reheating & Freezing

- Refrigeration: Store leftovers in an airtight container in the refrigerator for up to 3–4 days.
- Reheating: Reheat individual portions in the microwave for 1.5 to 2 minutes, or warm the entire dish in a 350°F (175°C) oven covered with foil for 15–20 minutes until heated through.
- Freezing: Assemble the casserole completely (without final baking), wrap tightly with plastic wrap and aluminum foil, and freeze for up to 3 months. Thaw overnight in the fridge before baking according to directions.

Estimated Nutrition Information

Servings: 6 | Portion Size: 1 patty with potatoes and gravy

Nutrient	Amount Per Serving
Calories	540 kcal
Total Fat	32 g
<i>Saturated Fat</i>	15 g
<i>Trans Fat</i>	1 g
Cholesterol	135 mg
Sodium	890 mg
Total Carbohydrate	28 g
<i>Dietary Fiber</i>	3 g
<i>Sugars</i>	4 g
Protein	35 g