

Moody's Quality Meats

Cheeseburger Curly Fry Casserole



Prep Time: 5 mins

Cook Time: 50 minutes (25 mins. stove top, 25 mins. oven)

Ingredients:

- 2lbs. Moody's Ground Beef
- Vegetable oil (just enough to coat the inside of the skillet)
- 1 tsp. pepper
- 1/2 tsp. salt
- 1/2 tsp. seasoned salt (such as Lawry's)
- 2 – 10.5 oz. cans condensed cheddar cheese soup
- Milk (enough to fill one empty soup can)
- 1 bag frozen, seasoned curly fries
- 2 C. shredded cheddar (freshly shredded is best, but bagged shredded cheese is fine)
- 1 C. chopped bacon
- 1 C. fried, canned onions
- Minced fresh parsley (not necessary, just makes it pretty)

Preheat oven to 450 degrees

Step 1: Rub inside of cast iron skillet with vegetable oil, heat skillet on stove to medium heat.

Step 2: Brown ground beef and drain any extra juice. Sprinkle pepper, salt, and seasoned salt over browned beef and mix in.

Step 3: Add both cans of cheddar cheese soup and milk to skillet with browned beef (fill one empty soup can with milk to measure). Stir until all ingredients are mixed well.

Step 4: Layer 1 C. shredded cheddar cheese over beef (save the other cup of cheese for later).

Step 5: Layer entire bag of frozen, seasoned curly fries on top. Place skillet (uncovered) in 450 degree oven for 20-25 minutes, until fries are completely baked.

Step 6: Pull skillet out of oven, sprinkle chopped bacon, fried canned onions, and remaining shredded cheddar cheese over the top and place back in oven for 3 minutes.

Step 7: Remove from oven, sprinkle with parsley, allow to sit for 5 minutes before serving.

****Extra Tidbits****We usually eat this with a simple side salad or green beans. A warm, Moody's Country Cobbler with vanilla ice cream is the perfect dessert!

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