



CONVIVIUM  
URBAN FARMSTEAD

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 25-30 minutes or until it is hot all the way through.

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Hamburger Hashbrown Casserole

3-4 cups frozen hashbrowns, diced or cubed  
1 medium onion, chopped (about 1 cup)  
2 cups mixed vegetables – diced carrots, corn, and peas  
1 pound ground beef  
2 Tbsp flour  
1 cup beef broth  
3 Tbsp. Worcestershire sauce  
Salt, pepper, garlic powder, to taste  
1 ½ cups shredded cheddar cheese

### INSTRUCTIONS

1. In a large sauté pan, brown the ground beef with the onions. Pour off the grease.
2. In a small saucepan, whisk the flour, ketchup, beef broth, and Worcestershire sauce together. Bring the mixture to a boil and reduce heat to low. Simmer for 5 minutes.
3. Mix the meat, sauce, seasonings, and mixed vegetables together. Spread the mixture out in a greased 9X13 pan. Pat down.
4. Sprinkle the hashbrowns over the top of the ground beef/vegetable mixture.
5. Top with cheese.
6. Bake in the oven, uncovered, at 375°F for about 40 minutes.

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