

Potato Fry Casserole

Ingredients

- 1 lb ground beef or turkey
- 1/2 medium onion, diced
- 1 can cream of mushroom soup
- 1 Tbls ketchup
- 1 Tbls Worcestershire sauce
- 3 cups potatoes, sliced or diced
- 1 cup peas or vegetables

Directions

1. Preheat oven to 425° F.
2. Cook ground meat and onion in a skillet until the meat is no longer pink. Drain off excess fat/grease.
3. Add soup, ketchup, and Worcestershire sauce to skillet and cook until heated through.
4. Pour meat and soup mixture from skillet into a 12x8" casserole dish and stir in vegetables. Arrange potatoes on tops.
5. Bake for 25 minutes or until potatoes are golden brown.

Tips:

- Potatoes can be fresh, frozen or canned.
- Any 'cream of soup' can be used.
- Worcestershire sauce can be replaced with 1 Tbls ketchup, 1 Tbls vinegar, and 1/2 Tbls soy sauce.
- Vegetables can be canned, frozen, or fresh. Peas are great in this dish but any vegetables can be used.

Extension

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