

Hamburger Helper ish Published: February 3, 2021 by Ivan

So much cold left over hash browns after the Hash Browns Lover's Test video on Youtube. What's for dinner? Homemade Hamburger Helper made with hash browns.

Let's get Frugal.

INGREDIENTS

1 Tbsp Butter
1/2 cup White Onion
2 cloves Chopped Garlic
1 lbs. Ground Beef
2 cups Cold Hash Browns
1/2 cup Corn (fresh, canned, or frozen)
2 Tbsp Dijon Mustard
5 Tbsp Ketchup
1/4 cup Sour Cream
Black Pepper to taste
1 tsp Smoked Paprika or Paprika
1/4 cup Water
1/2 cup Shredded Cheddar Jack Cheese
Sea Salt and Ground Black Pepper to taste
Easy Peasy Garlic Toast: Sliced Bread, Melted Butter and Garlic Powder

How to make Hash Browns Hamburger Helper

Heat a frying pan to 300° F. Add 1 Tbsp butter, 1/2 cup sliced white onion, 2 cloves chopped garlic and 1/4 tsp salt. Allow the ingredients to brown.

Add 1 lbs. ground beef. Brown the ground beef, then drain the oil from the pan. If you like spicy, then now is the time to add red chili flakes or Tabasco sauce. Stir the hot spices into the warm meat.

Add 2 cups cold hash browns. Allow the hash browns to cook for 1-2 minutes, then add 1/2 cup corn, 2 Tbsp Dijon mustard, 5 Tbsp ketchup, 1/4 cup sour cream, black pepper to taste, 1 tsp smoked paprika, and 1/4 cup water. Stir ingredients until the sour cream is well incorporated, then cover the pan with a lid. Simmer for 10-15 minutes. Stir frequently to avoid burning.

Remove lid and add 1/2 cup shredded cheddar jack cheese on top of the meat. Replace the lid and simmer for 5 minutes or until the cheese has melted. Serve hot with toasted bread or garlic toast.

Easy Peasy Garlic Toast. Spread melted butter on sliced bread. Sprinkle garlic powder to taste, then toast in an oven at 325° F, or frying pan until golden brown. Easy peasy.

Thanks for stopping by. I hope you enjoy your own Homemade Hamburger Helper made with hash browns. Remember to share your recipes.

Until next time. Adios...Ivan