

Cheesy Mushroom and Beef Rice Bake

This hearty dish combines savory ground meat, sautéed onions, and mushrooms, all enveloped in creamy cheese and rice. It's a comforting one-pan meal perfect for any day of the week.


30 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 1/2 cup cooked rice
- 100g ground beef
- 1/4 onion, diced
- 1/2 cup mushrooms, sliced
- 1/4 cup cream
- 1/4 cup shredded cheese (cheddar or your choice)
- Salt and pepper to taste
- 1 tsp olive oil

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 In a skillet, heat olive oil over medium heat and sauté the diced onions until translucent.
- 3 Add the sliced mushrooms and ground beef, cooking until the beef is browned and the mushrooms are tender.
- 4 Stir in the cooked rice, cream, and half of the cheese. Season with salt and pepper.
- 5 Transfer the mixture to a baking dish and sprinkle the remaining cheese on top.
- 6 Bake in the oven for 15–20 minutes, or until the cheese is bubbly and golden.
- 7 Serve hot and enjoy your delicious cheesy mushroom and beef rice bake!