

# One Pan Cheesy Meat & Potato Skillet



## Ingredients:

- 1 lb Ground Beef (or ground turkey, chicken, or pork)
- 3 medium Potatoes (peeled and diced)
- 1 medium Onion (chopped)
- 1 bell pepper (chopped)
- 2 cloves Garlic (minced)
- 1 tsp Paprika
- 1/2 tsp Onion Powder
- 1/2 tsp Garlic Powder
- 1/2 tsp Salt
- 1/4 tsp Black Pepper
- 1 cup Beef Broth (or chicken broth)
- 1 cup Cheddar Cheese (shredded, or your favorite cheese)
- 1 tbsp Olive Oil (for cooking)
- Fresh Parsley (optional, for garnish)

## Instructions:

### Cook the Potatoes:

Heat 1 tablespoon of olive oil in a large skillet over medium heat.

Add the diced potatoes to the skillet and cook, stirring occasionally, for about 8-10 minutes until they start to soften and lightly brown. Remove the potatoes from the skillet and set aside.

### Cook the Ground Meat:

In the same skillet, add the ground meat and cook over medium heat, breaking it up with a spatula, until browned and cooked through (about 5-7 minutes). Drain any excess fat if needed.

### Add Vegetables and Seasonings:

Add the chopped onion, bell pepper, and minced garlic to the skillet with the cooked meat. Stir in the paprika, onion powder, garlic powder, salt, and pepper. Cook for an additional 3-4 minutes until the vegetables are softened.

### Combine and Simmer:

Return the cooked potatoes to the skillet. Add the beef broth, stirring to combine everything. Cover and let it simmer for about 5 minutes, or until the potatoes are tender and the liquid has reduced slightly.

### Add the Cheese:

Sprinkle the shredded cheddar cheese evenly over the top of the meat and potato mixture. Cover and let the cheese melt for 2-3 minutes until bubbly and golden.

### Serve:

Garnish with fresh parsley if desired and serve hot!