Sour Cream Noodle Bake

Description

This is a classic old recipe. This really is yummy, guys, and can be made ahead of time and refrigerated, unbaked, until you're ready to pop it in the oven. Delicious, easy weeknight grub.



Summary

Yield: 8
Prep Time: 30 minutes
Category: Meats
Cuisine: American

Ingredients

- 1 1/4 lb ground chuck
- 15 oz tomato sauce
- 1/2 tsp salt
- 1/2 cup sour cream
- 1 1/4 cup small curd cottage cheese
- 1 cup Grated sharp cheddar cheese

Instructions

Preheat oven to 350 degrees.

Brown ground chuck in a large skillet.

Drain fat, then add tomato sauce. 1/2 teaspoon salt and plenty of freshly ground black pepper.

Stir, then simmer while you prepare the other ingredients.

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Cook egg noodles until al dente.

Drain and set aside.

In a medium bowl, combine sour cream and cottage cheese.

Add plenty of freshly ground black pepper.

Add to noodles and stir.

To assemble, add half of the noodles to a baking dish.

Sprinkle half of the dish with sliced green onions.

Top with half the meat mixture, then sprinkle on half the grated cheddar.

Repeat with noodles, green onions, meat, then a final layer of cheese.

Bake for 20 minutes, or until all cheese is melted.

Serve with crusty French bread.