

Treasure Barrel

Crazy Good Casserole Recipe For Family Dinners

20 min Prep time	**40 min** Cook time	**1 h** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb lean ground beef
- [ ] 1 medium yellow onion, finely chopped
- [ ] 1 (10.5 oz) can cream of mushroom soup
- [ ] 1 cup sour cream
- [ ] 1/2 cup milk
- [ ] 8 oz wide egg noodles, uncooked
- [ ] 1 1/2 cups shredded sharp cheddar cheese, divided
- [ ] Salt and black pepper to taste

For Topping (Optional)

- [ ] 1/2 cup panko breadcrumbs
- [ ] 1 tablespoon melted butter
- [ ] 1/2 teaspoon paprika

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish. Bring a large pot of salted water to a boil. Add the egg noodles and cook for just 4 minutes—they should be very firm still. Drain and set aside.
2. In a large skillet over medium-high heat, cook the ground beef and onion, breaking up the meat with a spoon, until the beef is browned and the onion is soft. Drain off any excess fat. Season well with salt and pepper.
3. Reduce the heat to low. Stir in the cream of mushroom soup, sour cream, and milk until everything is well combined and warm. Taste and adjust seasoning if needed.
4. In the prepared baking dish, combine the partially cooked noodles and the beef mixture. Stir gently to mix everything evenly. Sprinkle 1 cup of the shredded cheddar cheese over the top.
5. If using the optional topping, mix the panko breadcrumbs with the melted butter and paprika. Sprinkle this over the cheese. Then top with the remaining 1/2 cup of cheese.
6. Bake, uncovered, for 25-30 minutes, or until the casserole is bubbly around the edges and the cheese on top is golden brown and delicious. Let it stand for 5-10 minutes before serving to allow it to set.

Nutrition per serving

480 kcal	28 g	35 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a flavor twist, try adding a teaspoon of Worcestershire sauce to the beef mixture.
- You can substitute ground turkey for the beef for a lighter version.
- Leftovers are great for lunch the next day—the flavors meld even more.