

Treasure Barrel

27 of Grandma's Favorite Casserole Recipes

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base Ingredients

- [ ] 1 lb ground lamb
- [ ] 8 oz wide egg noodles
- [ ] 1 can cream of mushroom soup
- [ ] 1 cup sour cream
- [ ] 1 onion, chopped
- [ ] 2 cloves garlic, minced

For the Topping

- [ ] 1 cup shredded sharp cheddar
- [ ] 1/2 cup breadcrumbs
- [ ] 2 tbsp melted butter
- [ ] 1 tsp paprika
- [ ] Salt and pepper to taste

Instructions

1. Start by preheating your oven to 375°F—Grandma always said a hot oven is key to a good casserole. While it's warming, cook the egg noodles according to package directions, but stop them a minute early so they're al dente. Drain them well and set aside. In a large skillet, brown the ground lamb with the chopped onion and garlic until fragrant and cooked through. I love how the kitchen starts smelling like home already at this stage.

2. Now for the creamy part—in a big mixing bowl, combine the cream of mushroom soup with the sour cream. Grandma would use a wooden spoon for this, mixing until smooth. Gently fold in the cooked noodles and the lamb mixture, being careful not to break the noodles. Season with salt and pepper—I always taste it at this point to adjust. The consistency should be saucy but not soupy, coating everything evenly.

3. Transfer everything to a greased 9x13 baking dish, spreading it evenly. Now for the topping—mix the breadcrumbs with melted butter and paprika, then sprinkle over the casserole. Top with the shredded cheddar cheese, covering the surface evenly. Grandma always said the topping should be like a blanket—covering everything but not too thick. This is what creates that beautiful golden crust we all love.

4. Bake covered with foil for 30 minutes, then remove the foil and bake another 15 minutes until bubbly and golden. Let it rest for 10 minutes before serving—this allows the layers to set properly. The waiting is the hardest part! Serve it up with a big spoon, watching the steam rise from that comforting, familiar dish. It's ready to warm hearts and fill bellies, just like Grandma intended.

Nutrition per serving

420 kcal	24 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a lighter version, you can use Greek yogurt instead of sour cream—Grandma would approve of making it your own
- If you don't have breadcrumbs, crushed crackers or even potato chips make a delicious crispy topping
- This freezes beautifully—assemble completely but don't bake, then freeze for up to 3 months
- Add frozen peas or corn for extra color and nutrition—Grandma always sneaked in vegetables where she could
- Leftovers taste even better the next day—the flavors have more time to meld together beautifully