Poor Man's Casserole



Adapted • Shared by Steve J

Ingredients

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• 500g ground beef
• 1 small onion, diced
• 2 cloves garlic, minced
• Salt and black pepper, to taste
• 1 teaspoon paprika
• 1 teaspoon Italian seasoning
• 2 cups egg noodles, cooked
• 1 can (400g) tomato sauce
• 1/2 cup sour cream
• 1/2 cup cream cheese, softened
• 1 1/2 cups shredded cheddar cheese
• 1/2 cup cooked cow bacon, crumbled
• Fresh parsley, chopped (for garnish)

Instructions

1. Cook the beef

2. Preheat oven to 180°C (350°F). In a skillet over medium heat, cook ground beef with diced onion until browned. Add garlic, salt, pepper, paprika, and Italian seasoning. Cook for another minute.

3. Add the sauce

4. Stir in tomato sauce and let it simmer for 5 minutes until slightly thickened.

5. Make the creamy layer

6. In a bowl, mix sour cream and cream cheese until smooth.

7. Assemble the casserole

8. In a greased baking dish, layer half of the cooked noodles, then spread the creamy mixture over them. Add the beef mixture, then the remaining noodles.

9. Top and bake

10. Sprinkle cheddar cheese and cow bacon on top. Bake for 20-25 minutes until hot and bubbly.

11. Serve

12. Garnish with fresh parsley and serve warm.

Notes

Source: scrapingbee