

This Minced Meat Casserole Is the Weeknight Comfort Classic You'll Want to Make on Repeat

Why This Casserole Deserves a Spot in Your Meal Plan



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 pound ground beef
- 2 cans (15 oz each) tomato sauce
- 1 large white onion, chopped
- 1 package (8 oz) egg noodles
- 1 cup sour cream
- 1 package (3 oz) cream cheese
- $\frac{1}{2}$ cup shredded sharp Cheddar cheese (or more to taste)
- 1 teaspoon garlic salt
- 1 teaspoon salt
- 1 teaspoon white sugar
- Cooking spray for greasing the baking dish

DIRECTIONS

- 1.** Brown the Beef: In a large skillet over medium-high heat, I cook the ground beef until it's browned and crumbly. Once it's done, I drain off any excess fat to keep the casserole from getting greasy.
- 2.** Make the Meat Sauce: To the cooked beef, I add garlic salt, regular salt, and the tomato sauce. I stir in the sugar to cut the acidity of the tomatoes, then let the mixture simmer gently for about 20 minutes to develop rich flavor.
- 3.** Boil the Noodles: While the sauce simmers, I bring a large pot of salted water to a boil and cook the egg noodles until tender-about 7-8 minutes. After draining, I rinse them under cold water to stop the cooking and keep them from sticking together.
- 4.** Make the Creamy Layer: In a mixing bowl, I combine the chopped onion with the sour cream and softened cream cheese. I stir until smooth and creamy-this layer adds a delicious tang and creaminess that balances the tomato-based sauce.
- 5.** Assemble the Layers: I preheat the oven to 350°F (175°C) and coat a 9x13-inch baking dish with cooking spray.
- 6.** Here's how I layer:
- 7.** Bottom layer: Half of the cooked noodles
- 8.** Middle layer: Half of the sour cream/cream cheese mixture
- 9.** Top layer: Half of the meat sauce Then I repeat the layers, finishing with a generous sprinkle of shredded sharp Cheddar cheese on top.
- 10.** Bake Until Bubbly: I bake the casserole uncovered for 25 minutes, or until the cheese is melted, bubbling,

and lightly golden at the edges. That cheesy top is always the first thing to disappear!

11. **Serve and Enjoy:** Once out of the oven, I let it sit for a few minutes before slicing and serving. It helps the layers hold together-and keeps mouths from burning on the molten cheese!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-minced-meat-casserole-is-the-weeknight-comfort-classic-youll-want-to-make-on-repeat/>