

Poor Man's Husband Casserole: The Ultimate Comfort Food Dish

If you're craving a cozy, comforting dinner that's both simple and delicious, this



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

- 1 lb ground beef
- 1 medium onion, diced
- 1 teaspoon garlic powder
- 1 can (10.5 oz) cream of mushroom soup
- 1 can (10.5 oz) tomato soup
- 1 cup shredded cheddar cheese
- 1 package (8 oz) egg noodles
- Salt and pepper to taste
- Cooking spray or oil (for greasing)

Directions:

Cook the Noodles: Bring a large pot of salted water to a boil. Cook the egg noodles according to package instructions until al dente. Drain the noodles and set them aside.

Cook the Beef Mixture: Heat a large skillet over medium heat. Add the ground beef and diced onion, seasoning with garlic powder, salt, and pepper.

Cook until the beef is browned and the onions are tender. Drain any excess grease from the skillet.

Prepare the Casserole Mixture: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with cooking spray or oil. In a large mixing bowl, combine the cooked beef mixture, cream of mushroom soup, tomato soup, and half of the shredded cheddar cheese. Stir until all ingredients are thoroughly combined.

Assemble the Casserole: Add the cooked egg noodles to the beef mixture, stirring until the noodles are

evenly coated. Transfer the mixture to the prepared baking dish, spreading it out in an even layer. Top with the remaining cheddar cheese.

Bake the Casserole: Place the casserole in the preheated oven and bake for 20-25 minutes, or until the cheese is melted and bubbly.

Serve and Enjoy: Let the casserole cool for a few minutes before serving. Dish it up and enjoy this hearty, satisfying meal with family or friends!

Tips for Making the Best Poor Man's Husband Casserole:

Customize the Cheese: Swap cheddar for mozzarella, Monterey Jack, or a blend for a different cheesy flavor.

Add Veggies: Incorporate frozen peas, carrots, or diced bell peppers for extra nutrients and color.

Make It Spicy: Add a pinch of red pepper flakes or a splash of hot sauce for a little kick.

Prep Ahead: Assemble the casserole ahead of time, refrigerate, and bake just before serving for a stress-free dinner.

Why This Recipe Stands Out:

DIRECTIONS

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11. **Why This Recipe Stands Out:** The Poor Man's Husband Casserole is the epitome of comfort food. It's creamy, cheesy, and packed with savory flavors that come together beautifully in just one dish. This budget-friendly recipe uses simple ingredients to create a meal that feels indulgent yet is easy on your wallet. It's perfect for busy families or anyone craving a warm, hearty meal.
12. **Make this casserole once, and it's bound to become a regular in your dinner rotation.** It's the kind of dish that brings everyone to the table, ready to dig in.

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

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