

Sour Cream Noodle Bake: The Casserole Everyone Craves

If there's one dish that screams comfort, it's this



OVEN
350°F

TIME
5 min

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INGREDIENTS

- 1 lb ground beef
- 1 (15 oz) can tomato sauce
- 1 tsp garlic powder
- Salt & pepper, to taste
- 8 oz egg noodles
- 1 cup sour cream
- 1 cup cottage cheese
- 2 cups shredded cheddar cheese
- Optional garnish: chopped parsley

Ingredient Notes & Swaps:

Cottage Cheese: Adds great creaminess and protein-sub with ricotta if preferred.

Cheddar Cheese: Use sharp cheddar for deeper flavor or try Colby-Jack for extra meltiness.

Egg Noodles: Wide egg noodles hold up well, but you can use rotini or bowtie pasta too.

Ground Beef: Swap for ground turkey or plant-based ground if desired.

Instructions:

Preheat OvenPreheat to 350°F (175°C). Grease a 9x13-inch baking dish.

Cook the NoodlesBoil egg noodles according to package directions. Drain and set aside.

Cook the Beef MixtureIn a large skillet, brown the ground beef. Drain excess fat. Stir in tomato sauce, garlic powder, salt, and pepper. Simmer for 5 minutes.

Make the Creamy BaseIn a separate bowl, combine sour cream and cottage cheese. Stir in the cooked noodles until evenly coated.

Layer the CasseroleIn the prepared dish, layer half the noodle mixture, half the beef, and half the cheese. Repeat with remaining layers.

BakeBake uncovered for 25-30 minutes until bubbly and golden on top.

Serve & EnjoyLet cool for 5 minutes. Garnish with fresh parsley if desired, then slice and serve warm.

Tips for Success:

Want a crispier top? Add an extra sprinkle of cheddar and broil for 2-3 minutes at the end.

Make it ahead: Assemble up to 24 hours in advance and refrigerate until ready to bake.

Freezer-friendly: Wrap tightly and freeze unbaked for up to 3 months. Thaw overnight and bake as directed.

Serving Suggestions & Pairings:

Add a fresh green salad or garlic bread to round out the table.

Serve alongside These Chicken Enchiladas for a hearty crowd-pleaser duo.

Keep the cozy train going with This Dorito Casserole-another family-friendly hit.

For dessert, go big with This Big Family Banana Pudding or go bite-sized with These Chocolate Chip Cookie Bites.

Looking for a brunch-style pairing? Try This One-Pan Breakfast Bake-the casserole cousin.

Storage & Leftovers:

Refrigerate: Store leftovers in an airtight container for up to 4 days.

Freeze: Let cool completely, then freeze in individual portions or whole.

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18. Freeze: Let cool completely, then freeze in individual portions or whole.
19. Reheat: Microwave for quick meals or bake at 350°F until warmed through.
20. More Recipes You'll Love: This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
21. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
22. This : One-Pan Breakfast Bake Will Make You Skip
23. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. Final Thoughts: This Sour Cream Noodle Bake is more than just a casserole-it's a connection to home, to warmth, and to everything we love about simple, satisfying food. Whether you're serving it to your family, your neighbors, or just yourself on a cold evening, it's the kind of meal that reminds you what comfort food is all about.

SWAPS & NOTES

& Swaps Cottage Cheese : Adds great creaminess and protein-sub with ricotta if preferred.

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