

## How to Make a Classic Poor Man's Casserole That's Cheesy, Creamy, and Crave-Worthy

There's something about old-school casseroles that never go out of style. Enter: the



**OVEN**  
**350°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 lb ground beef  
1 small onion, diced  
2 cups cooked egg noodles  
1 can (10.5 oz) cream of mushroom soup  
1/2 cup sour cream  
1 cup shredded cheddar cheese

Salt & pepper to taste

Optional: garlic powder, paprika, or Italian seasoning for a flavor boost

? Ingredient Swaps & Tips:

Ground Beef: Swap for ground turkey or sausage if you prefer.

Soup: Cream of chicken or celery also works in place of mushroom.

Noodles: No egg noodles? Use elbow macaroni or rotini.

Cheese: Sharp cheddar adds tang, but mozzarella or Colby Jack can work too.

Add-ins: Stir in peas, green beans, or sautéed mushrooms to bulk it up.

??? Instructions:

Preheat oven to 350°F (175°C).

Cook the Beef & Onion: In a skillet over medium heat, brown the ground beef with diced onion. Drain any excess fat.

Mix the Base: In a large bowl, combine the cream of mushroom soup, sour cream, and optional seasonings.

Add the cooked noodles and beef mixture. Stir everything together until evenly coated.

Assemble: Pour the mixture into a greased 9x13-inch baking dish. Sprinkle shredded cheddar cheese on top.

Bake: Cook uncovered for 25-30 minutes, until bubbly and the cheese is melted.

Serve Hot: Dish it up right from the pan and enjoy the warm, gooey goodness.

? Tips for Success:

Undercook the noodles slightly so they don't go mushy in the oven.

Let the casserole rest for 5-10 minutes after baking to firm up for easier serving.

Double the batch and freeze one for a future lazy night!

? Serving Suggestions & Pairings:

A crisp green salad or steamed green beans

Roasted carrots or garlic toast

Or go full Southern with Easy Turkey Wings as a sidekick!

Big Family Banana Pudding

Old School No-Bake Cookies for a retro dessert pairing

? Storage & Leftovers:

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

Freezer: Freeze individual portions or the whole casserole for up to 3 months.

Reheating: Microwave individual servings, or cover and reheat in the oven at 350°F for 15-20 minutes.

## DIRECTIONS

1. Preheat oven to 350°F (175°C).
2. Cook the : Beef & Onion: In a skillet over medium heat, brown the ground beef with diced onion. Drain any excess fat.
3. Mix the : Base: In a large bowl, combine the cream of mushroom soup, sour cream, and optional seasonings. Add the cooked noodles and beef mixture. Stir everything together until evenly coated.
4. Assemble: Pour the mixture into a greased 9x13-inch baking dish. Sprinkle shredded cheddar cheese on top.
5. Bake: Cook uncovered for 25-30 minutes, until bubbly and the cheese is melted.
6. Serve : Hot: Dish it up right from the pan and enjoy the warm, gooey goodness.
7. ? Tips for Success: Undercook the noodles slightly so they don't go mushy in the oven.
8. Let the casserole rest for 5-10 minutes after baking to firm up for easier serving.
9. Double the batch and freeze one for a future lazy night!
10. ? Serving Suggestions & Pairings: This casserole is hearty on its own but pairs beautifully with light and tangy sides. Try it with:
11. A crisp green salad or steamed green beans
12. Roasted carrots or garlic toast
13. Or go full : Southern with Easy Turkey Wings as a sidekick!
14. Finish your meal with something nostalgic and sweet like:
15. Big : Family Banana Pudding

16. Old : School No-Bake Cookies for a retro dessert pairing
17. ? Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
18. Freezer: Freeze individual portions or the whole casserole for up to 3 months.
19. Reheating: Microwave individual servings, or cover and reheat in the oven at 350°F for 15-20 minutes.
20. ? More Recipes You'll Love: If you loved this easy, nostalgic casserole, check out these other comfort food gems:
21. Tomato : Skillet with Okra and Sausage - quick, rustic, and Southern to the core.
22. One-: Pan Breakfast Bake - a hearty morning meal that's also dinner-friendly.
23. Big : Family Banana Pudding - a dessert that feeds everyone and then some.
24. ? Final Thoughts: The Poor Man's Husband Casserole is more than just a budget recipe-it's a hug in a baking dish. It's easy, adaptable, and the kind of dinner that brings everyone to the table without fuss.
25. Tried it your way? I'd love to hear your tweaks-drop your comments below. And follow along for more feel-good recipes just like this one.

## TIPS FOR SUCCESS

Undercook the noodles slightly so they don't go mushy in the oven.

Let the casserole rest for 5-10 minutes after baking to firm up for easier serving.

Double the batch and freeze one for a future lazy night! ?

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

Original recipe: <https://chefmaniac.com/how-to-make-a-classic-poor-mans-casserole-thats-cheesy-creamy-and-crave-worthy/>