

## Grandmother's Classic Ground Beef Casserole: A Comforting Family Favorite

There's something special about a



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 (15-ounce) can tomato sauce
- 1 (14.5-ounce) can diced tomatoes (undrained)
- 1 teaspoon Italian seasoning
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{8}$  teaspoon black pepper
- 2 cups uncooked elbow macaroni (or egg noodles)
- 1 cup sour cream
- 1 cup cottage cheese (or ricotta)
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 tablespoon butter (for greasing the baking dish)

How to Make Grandmother's Classic Ground Beef Casserole:

1. Preheat the Oven:
2. Cook the Pasta:
3. Cook the Ground Beef:
4. Add the Sauce Ingredients:
5. Make the Creamy Layer:
6. Assemble the Casserole:

Spread half of the cooked pasta in the greased baking dish.

Layer half of the beef mixture over the pasta.

Spread half of the sour cream mixture over the

beef.

Sprinkle with ½ cup of shredded cheddar cheese.

Repeat the layers, finishing with the remaining cheddar and mozzarella cheese on top.

7. Bake Until Golden:

8. Let It Rest and Serve:

My Best Tips for the Perfect Ground Beef Casserole:

Use full-fat sour cream and cottage cheese - It makes the casserole extra rich and creamy.

Add extra veggies - Bell peppers, mushrooms, or spinach make great additions.

Make it spicy - Add red pepper flakes or diced jalapeños for some heat.

Try different cheeses - Monterey Jack, Colby, or Gouda can switch up the flavor.

What to Serve with Classic Ground Beef Casserole:

Garlic bread - Perfect for soaking up the sauce.

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish with butter.
2. **Cook the Pasta:** Cook the elbow macaroni or egg noodles according to package instructions. Drain and set aside.
3. **Cook the Ground Beef:** In a large skillet over medium heat, cook the ground beef until browned. Drain excess grease.
4. **Add the Sauce Ingredients:** Stir in the onion, garlic, tomato sauce, diced tomatoes, Italian seasoning, salt, and pepper. Let the mixture simmer for 5 minutes.
5. **Make the Creamy Layer:** In a separate bowl, mix together the sour cream and cottage cheese.
6. **Assemble the Casserole:** Spread half of the cooked pasta in the greased baking dish.
7. Layer half of the beef mixture over the pasta.
8. Spread half of the sour cream mixture over the beef.
9. Sprinkle with ½ cup of shredded cheddar cheese.
10. Repeat the layers, finishing with the remaining cheddar and mozzarella cheese on top.
11. **Bake Until Golden:** Bake for 25-30 minutes, or until the cheese is melted and bubbly.
12. **Let It Rest and Serve:** Let the casserole cool for 5 minutes, then serve warm. Enjoy with a side salad or garlic bread!
13. **My Best Tips for the Perfect Ground Beef Casserole:** Use full-fat sour cream and cottage cheese - It makes the casserole extra rich and creamy.
14. Add extra veggies - Bell peppers, mushrooms, or

spinach make great additions.

15. Make it spicy - Add red pepper flakes or diced jalapeños for some heat.
16. Try different cheeses - Monterey Jack, Colby, or Gouda can switch up the flavor.
17. What to Serve with Classic Ground Beef Casserole: This casserole is hearty on its own, but here are some great side ideas:
18. Garlic bread - Perfect for soaking up the sauce.
19. Side salad - A fresh green salad balances out the richness.
20. Steamed vegetables - Green beans, carrots, or roasted broccoli.
21. Pickles or coleslaw - The tanginess pairs well with the cheesy goodness.
22. FAQs: Can I make this casserole ahead of time? Yes! Assemble the casserole up to 24 hours in advance, cover it, and refrigerate. Bake as directed when ready.
23. How do I store leftovers? Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven before serving.
24. Can I freeze this casserole? Yes! After baking, let it cool completely, then wrap tightly and freeze for up to 3 months. Thaw overnight in the fridge and reheat in the oven at 350°F for 20 minutes.
25. This : Grandmother's Classic Ground Beef Casserole is pure comfort food-simple, hearty, cheesy, and full of flavor. Whether you're cooking for your family or bringing it to a potluck, it's guaranteed to be a hit.

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

Original recipe: <https://chefmaniac.com/grandmothers-classic-ground-beef-casserole-a-comforting-family-favorite/>