

Amish Country Casserole - A Hearty, Classic Bake Your Whole Family Will Love

Amish Country Casserole Recipe: A Hearty, Retro Classic That Still Delivers



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

12 oz medium egg noodles
1 lb ground beef
Salt and pepper to taste
10.75 oz can tomato soup
10.5 oz can cream of mushroom soup
1 cup milk
2 tsp Worcestershire sauce
 $\frac{1}{8}$ tsp minced garlic
2 Tbsp dried onion flakes
... cup grated Parmesan cheese

Swaps and Notes:

Ground beef can be swapped for ground turkey or sausage.

Add a handful of frozen peas or green beans to sneak in some veggies.

Use cream of chicken soup if you don't have mushroom on hand.

Shredded cheddar or mozzarella can be added before baking for a cheesy top layer.

Step-by-Step Instructions:

Prep the Oven: Preheat to 350°F. Lightly grease a 9x13-inch baking dish.

Boil Noodles: Cook egg noodles per package directions. Drain and set aside.

Brown the Beef: In a large skillet, cook the ground beef until no pink remains. Season with salt and pepper. Drain excess grease.

Mix the Sauce: In a large bowl, combine tomato soup, cream of mushroom soup, milk, Worcestershire, garlic, and onion flakes. Stir well.

Assemble the Casserole: Fold cooked noodles and browned beef into the soup mixture. Mix gently to combine.

Bake: Spread mixture in the prepared dish. Bake uncovered for 25-30 minutes until bubbling and lightly golden.

Finish: Sprinkle with Parmesan cheese and serve hot.

Tips for Success:

Don't overcook the noodles-they'll continue cooking in the oven.

Let the casserole rest for 5 minutes before serving so it sets nicely.

For extra texture, top with crushed Ritz crackers or French fried onions before baking.

Serving Suggestions and Pairings:

This Dorito Casserole - a bold, cheesy favorite.

These Easy Turkey Wings for a hearty protein-packed dinner.

Storage and Leftover Tips:

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

Freezer: Freeze in individual portions for up to 3 months.

Reheat: Microwave covered portions or bake at 350°F until heated through.

More Recipes You'll Love:

DIRECTIONS

- 1.** **Prep the : Oven:** Preheat to 350°F. Lightly grease a 9x13-inch baking dish.
- 2.** **Boil : Noodles:** Cook egg noodles per package directions. Drain and set aside.
- 3.** **Brown the : Beef:** In a large skillet, cook the ground beef until no pink remains. Season with salt and pepper. Drain excess grease.
- 4.** **Mix the : Sauce:** In a large bowl, combine tomato soup, cream of mushroom soup, milk, Worcestershire, garlic, and onion flakes. Stir well.
- 5.** **Assemble the : Casserole:** Fold cooked noodles and browned beef into the soup mixture. Mix gently to combine.
- 6.** **Bake:** Spread mixture in the prepared dish. Bake uncovered for 25-30 minutes until bubbling and lightly golden.
- 7.** **Finish:** Sprinkle with Parmesan cheese and serve hot.
- 8.** **Tips for Success:** Don't overcook the noodles-they'll continue cooking in the oven.
- 9.** Let the casserole rest for 5 minutes before serving so it sets nicely.
- 10.** For extra texture, top with crushed : Ritz crackers or French fried onions before baking.
- 11.** **Serving Suggestions and Pairings:** Pair your casserole with a simple green salad dressed in balsamic vinaigrette or a crisp Caesar. Add garlic bread or warm buttermilk biscuits on the side. For drinks, try iced tea or a light red like Pinot Noir.
- 12.** Looking to build a bigger comfort-food spread? Serve alongside:

13. This : Dorito Casserole - a bold, cheesy favorite.
14. These : Easy Turkey Wings for a hearty protein-packed dinner.
15. Storage and Leftover Tips: Fridge: Store leftovers in an airtight container for up to 4 days.
16. Freezer: Freeze in individual portions for up to 3 months.
17. Reheat: Microwave covered portions or bake at 350°F until heated through.
18. More Recipes You'll Love: This Cajun Chicken Sausage Gumbo - a spicy Southern classic.
19. This : Tomato Skillet with Okra and Sausage - another weeknight warrior with bold flavor.
20. These : Sheet Pan Quesadillas - for when you want to switch things up with Tex-Mex flair.
21. Final Thoughts: Whether you're feeding a hungry family or looking for a nostalgic bite, Amish Country Casserole delivers with creamy, beefy goodness and retro charm. It's a throwback that deserves a permanent spot in your dinner rotation.
22. If you try it, I'd love to hear how it turned out-drop a comment or tag us on social media. For more easy comfort food hits, be sure to follow along at Chef Maniac!

SWAPS & NOTES

Ground beef can be swapped for ground turkey or sausage.

Add a handful of frozen peas or green beans to sneak in some veggies.

Use cream of chicken soup if you don't have mushroom on hand.

Shredded cheddar or mozzarella can be added before baking for a cheesy top layer.

TIPS FOR SUCCESS

Don't overcook the noodles-they'll continue cooking in the oven.

Let the casserole rest for 5 minutes before serving so it sets nicely.

For extra texture, top with crushed Ritz crackers or French fried onions before baking.

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

Original recipe: <https://chefmaniac.com/amish-country-casserole-a-hearty-classic-bake-your-whole-family-will-love/>