

Sour Cream Noodle Bake: Ultimate Cheesy Comfort Casserole

Get ready to indulge in a truly satisfying and incredibly comforting classic:



OVEN
350°F

TIME
8-10 min

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INGREDIENTS

- 1 pound ground beef
- 1 small sweet onion, small diced
- 2 cloves garlic, minced
- 15 ounce can tomato sauce
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- 12 ounces egg noodles
- 1 $\frac{1}{2}$ cups small curd cottage cheese
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ teaspoon onion powder
- 8 ounces shredded Colby Jack cheese

Swaps and Notes:

Ground Beef: Lean ground beef is recommended to avoid excess grease. Ground turkey or a mix of beef and Italian sausage can also be used.

Onion: A sweet onion will soften nicely. Yellow onion works as well.

Tomato Sauce: A good quality canned tomato sauce is perfect. You can also use crushed tomatoes for a slightly chunkier sauce.

Egg Noodles: Medium or wide egg noodles work best for this casserole.

Cottage Cheese: Small curd cottage cheese blends seamlessly into the creamy noodle mixture. If you're not a fan of cottage cheese texture, some people blend it briefly before mixing.

Sour Cream: Full-fat sour cream provides the richest flavor and creaminess. Low-fat can be used but may result in a slightly thinner sauce.

Colby Jack Cheese: This cheese melts beautifully and has a mild, creamy flavor. Cheddar, mozzarella, or a mix would also be delicious.

Seasoning: Adjust salt and pepper to your taste. A pinch of dried basil or oregano in the meat sauce would also be a lovely addition.

DIRECTIONS

1. Let's get this delicious and easy : Sour Cream Noodle Bake assembled and into the oven!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Generously spray a 9x13-inch baking dish with cooking spray and set it aside. This will help prevent sticking and make cleanup easier.
3. Brown : Meat and Onion: In a large skillet or Dutch oven over medium-high heat, add the ground beef and small diced sweet onion. Use a spoon to break up the beef into crumbles as it cooks. Stir occasionally until there is no pink left in the beef and the onion has softened, about 8-10 minutes. Drain any excess grease from the skillet.
4. Add : Garlic and Simmer Sauce: Add the minced garlic to the skillet with the cooked meat and onion. Stir it in for about 30 seconds until it becomes fragrant (be careful not to burn the garlic). Stir in the tomato sauce, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Bring the mixture to a simmer. Once simmering, turn the heat down to low and let it simmer uncovered for 15 minutes, stirring occasionally. This allows the flavors to meld and the sauce to thicken slightly.
5. Cook : Noodles: While the meat sauce is simmering, cook the egg noodles according to the package directions until they are al dente. Drain the noodles very well and set them aside.
6. Prepare : Noodle Mixture: In a large mixing bowl, combine the small curd cottage cheese, sour cream, 1/2 teaspoon salt, 1/2 teaspoon black pepper, 1/2 teaspoon garlic powder, and 1/2 teaspoon onion powder. Stir until all ingredients are well combined and smooth. Add the cooked and drained egg noodles to this bowl

and stir gently so that all the noodles are thoroughly coated in the creamy mixture.

7. Layer the : Casserole: Place half of the coated noodles into the bottom of the prepared 9x13-inch baking dish, spreading them into an even layer.
8. Top the noodle layer with half of the meat and tomato sauce mixture, spreading it evenly.
9. Sprinkle half of the shredded : Colby Jack cheese over the sauce layer.
10. Repeat the layers: add the remaining noodles, followed by the remaining meat sauce, and finally, top with the remaining shredded Colby Jack cheese.
11. Bake and : Serve: Place the baking dish into the preheated oven. Bake for 20 minutes, or until the casserole is warmed through, bubbly around the edges, and the cheese on top has melted and is lightly golden. Serve immediately and enjoy!

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Onion: A sweet onion will soften nicely.

Tomato Sauce: A good quality canned tomato sauce is perfect.

TIPS FOR SUCCESS

Al Dente Noodles: Cook the egg noodles only to al dente.

They will continue to cook slightly in the oven, and you want them to retain a good texture.

Drain Meat Thoroughly: Removing excess fat from the ground beef is key for a non-greasy, more pleasant casserole.

Don't Overmix Noodle Mixture: Gently stir the noodles into the sour cream and cottage cheese mixture to avoid breaking them.

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

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