

Delicious Angel Beef Casserole: A Hearty Family Dinner

There are some meals that feel like a warm hug, and this



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

- 1 lb ground beef
- 1 medium onion, chopped
- 1 (10.5 ounce) can condensed cream of mushroom soup, undiluted
- 1 (10.5 ounce) can condensed cream of celery soup, undiluted
- 1 (10 ounce) can diced tomatoes with green chilies, undrained
- 1/2 cup sour cream
- 1/2 cup milk
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/4 teaspoon salt
- 8 ounces angel hair pasta, uncooked
- 2 cups shredded cheddar cheese
- Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

- 1.** Preheat : Oven & Prep Pasta: Preheat your oven to 350°F (175°C). Cook the angel hair pasta according to package directions until just al dente. Drain well and set aside.
- 2.** Cook : Beef and Onion: In a large skillet or Dutch oven, cook the ground beef and chopped onion over medium-high heat, breaking up the beef with a spoon, until the beef is browned and the onion is softened. Drain off any excess grease.
- 3.** Make the : Sauce: Reduce the heat to low. Add the condensed cream of mushroom and cream of celery soups, the undrained diced tomatoes with green chilies, sour cream, milk, garlic powder, black pepper, and salt to the skillet. Stir well until everything is combined and the sauce is smooth.
- 4.** Combine : Ingredients: Add the cooked, drained angel hair pasta to the sauce in the skillet, along with 1 cup of the shredded cheddar cheese. Stir everything together until the pasta is evenly coated and the cheese is melted.
- 5.** Bake: Pour the mixture into a lightly greased 9x13-inch baking dish. Sprinkle the remaining 1 cup of shredded cheddar cheese over the top.
- 6.** Bake to : Perfection: Bake for 20-25 minutes, or until the casserole is bubbling hot and the cheese on top is melted and lightly golden.
- 7.** Serve: Let the casserole stand for a few minutes before serving. Garnish with fresh chopped parsley if desired.

SWAPS & NOTES

Ground Beef: Lean ground beef works best to avoid a greasy casserole.

You can also use ground turkey or a mix of ground beef and sausage for a different flavor.

Soups: The cream of mushroom and cream of celery soups create a classic creamy base.

You can use two cans of cream of mushroom or cream of chicken if you prefer.

TIPS FOR SUCCESS

Don't Overcook Pasta: Cook the pasta until just al dente.

Since it will bake in the oven with the sauce, this prevents it from getting too soft and mushy.

Drain the Beef: Draining the grease from the ground beef is an important step to prevent the casserole from being overly oily.

Creamy Sauce: Make sure the sauce is well-combined and the cheeses are melted before adding the pasta for a smooth, even texture.

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

Original recipe: <https://chefmaniac.com/delicious-angel-beef-casserole-a-hearty-family-dinner/>