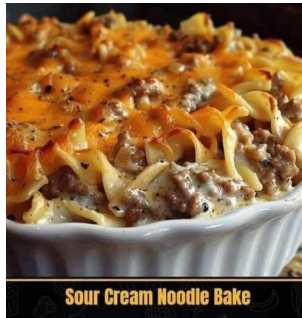


Sour Cream Noodle Bake: A Creamy, Cheesy Comfort Food Classic

is exactly that—a warm, hearty meal packed with



OVEN
350°F

TIME
20 mins

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 can (15 oz) tomato sauce
- 1 can (6 oz) tomato paste
- 1 tsp dried basil
- 1 tsp dried oregano
- $\frac{1}{8}$ tsp salt
- $\frac{1}{8}$ tsp black pepper
- 12 oz egg noodles, cooked and drained
- 1 cup sour cream
- 1 $\frac{1}{2}$ cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese

How to Make Sour Cream Noodle Bake:

1. Brown the Ground Beef:

In a large skillet, cook the ground beef over medium heat, breaking it apart as it browns.

Add chopped onion and minced garlic, and sauté until the onion is soft and fragrant.

2. Make the Sauce:

Stir in tomato sauce, tomato paste, basil, oregano, salt, and black pepper.

Let it simmer for 15 minutes, stirring occasionally until the sauce thickens.

3. Cook the Egg Noodles:

While the sauce is simmering, cook egg noodles

according to the package directions.

Drain and set aside.

4. Combine the Noodle Mixture:

In a large mixing bowl, toss together: ? Cooked noodles? Sour cream? Half of the shredded mozzarella & cheddar cheeses

Stir in the meat sauce until everything is well coated and combined.

5. Assemble the Casserole:

Preheat your oven to 350°F (175°C).

Grease a 9x13-inch baking dish and spread the noodle mixture evenly inside.

Sprinkle the remaining mozzarella and cheddar cheeses on top.

6. Bake Until Golden & Bubbly:

Bake for 30 minutes or until the cheese is golden and bubbly.

Let it sit for 5 minutes before serving.

Pro Tips for the Best Sour Cream Noodle Bake:

Delicious Variations:

DIRECTIONS

- 1.** Brown the Ground Beef: In a large skillet, cook the ground beef over medium heat, breaking it apart as it browns.
- 2.** Add chopped onion and minced garlic, and sauté until the onion is soft and fragrant.
- 3.** Make the Sauce: Stir in tomato sauce, tomato paste, basil, oregano, salt, and black pepper.
- 4.** Let it simmer for 15 minutes, stirring occasionally until the sauce thickens.
- 5.** Cook the Egg Noodles: While the sauce is simmering, cook egg noodles according to the package directions.
- 6.** Drain and set aside.
- 7.** Combine the Noodle Mixture: In a large mixing bowl, toss together: ? Cooked noodles? Sour cream? Half of the shredded mozzarella & cheddar cheeses
- 8.** Stir in the meat sauce until everything is well coated and combined.
- 9.** Assemble the Casserole: Preheat your oven to 350°F (175°C).
- 10.** Grease a 9x13-inch baking dish and spread the noodle mixture evenly inside.
- 11.** Sprinkle the remaining mozzarella and cheddar cheeses on top.
- 12.** Bake Until Golden & Bubbly: Bake for 30 minutes or until the cheese is golden and bubbly.
- 13.** Let it sit for 5 minutes before serving.
- 14.** Pro Tips for the Best Sour Cream Noodle Bake: ? Use Full-Fat Sour Cream - It gives the creamiest, richest texture.? Shred Your Own Cheese - Pre-shredded cheese contains anti-caking agents that prevent smooth

melting.? Try a Meat Mix - Use half ground beef, half Italian sausage for extra flavor.? Add Some Greens - Toss in some spinach, mushrooms, or zucchini for added nutrition.? Switch the Noodles - Swap egg noodles for penne or rotini for a fun twist.

15. Delicious Variations: Spicy Version ? - Add red pepper flakes or chopped jalapeños to the sauce.
16. Mexican-: Inspired ? - Replace oregano & basil with taco seasoning and use pepper jack cheese.
17. Extra : Meaty ? - Add crumbled bacon or mix in ground turkey or sausage.
18. Low-: Carb Option ? - Substitute zucchini noodles or cauliflower rice instead of pasta.
19. What to Serve with Sour Cream Noodle Bake: This dish is satisfying on its own, but here are some great side pairings:
20. ? Garlic Bread - Because everything's better with crispy, buttery garlic bread!? Side Salad - A fresh green salad with balsamic dressing balances the richness.? Steamed Vegetables - Try roasted broccoli, asparagus, or sautéed spinach.? A Glass of Red Wine - If you're feeling fancy, a medium-bodied red pairs beautifully!
21. FAQs: Q: Can I make this ahead of time?A: Yes! Assemble the casserole, cover, and refrigerate for up to 24 hours before baking.
22. Q: Can I freeze it?A: Absolutely! Assemble, wrap tightly in foil, and freeze for up to 3 months. When ready to bake, thaw overnight in the fridge and bake as directed.
23. Q: Can I use a different type of pasta?A: Yes! While egg noodles work best for texture, you can use rotini, penne, or fusilli.
24. Q: How do I store leftovers?A: Store in an airtight container in the fridge for 3-4 days. Reheat in the oven at 350°F (175°C) or microwave.
25. Why You Need to Try This Recipe: This Sour Cream Noodle Bake is the ultimate easy comfort food that comes together quickly and is packed with flavor, creaminess, and cheesy goodness. It's perfect for a weeknight meal, a potluck favorite, or even meal prep.

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

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