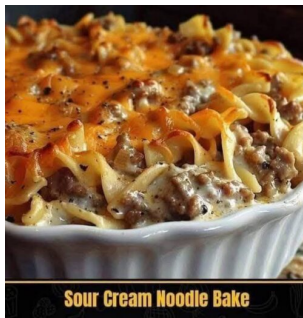


Sour Cream Noodle Bake Recipe for the Ultimate Cozy Family Dinner

Sour Cream Noodle Bake Recipe



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 pound ground beef
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 can tomato sauce, 15 ounces
- 1 can tomato paste, 6 ounces
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 12 ounces egg noodles, cooked and drained
- 1 cup sour cream
- 1 1/2 cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Cook the beef mixture: In a large skillet over medium heat, brown the ground beef, breaking it up with a spoon as it cooks.
2. Add the chopped onion and garlic and sauté until the onion is softened.
3. Make the sauce: Stir in the tomato sauce, tomato paste, basil, oregano, salt, and black pepper.
4. Let the mixture simmer for about 15 minutes, stirring occasionally, until the sauce thickens.
5. Cook the noodles: Cook the egg noodles according to the package directions.
6. Drain and set aside.
7. Mix the noodle base: In a large mixing bowl, combine the cooked noodles, sour cream, and half of the mozzarella and cheddar cheeses.
8. Stir in the meat sauce until everything is evenly combined.
9. Assemble the casserole: Preheat your oven to 350°F (175°C).
10. Spread the noodle mixture evenly into a greased 9x13-inch baking dish.
11. Sprinkle the remaining mozzarella and cheddar cheeses over the top.
12. Bake: Bake for about 30 minutes, or until the cheese is bubbly and golden.

SWAPS & NOTES

Ground beef gives this bake its classic hearty flavor, but

ground turkey can work if you want a slightly lighter option.

Egg noodles are especially good here because they stay soft and mix well with the sour cream and sauce.

They give the dish its signature casserole feel.

Using both mozzarella and cheddar adds a nice balance.

TIPS FOR SUCCESS

Cook the noodles just until tender so they do not become too soft after baking.

Let the meat sauce simmer long enough to thicken a bit.

That helps the casserole hold together better and keeps it from feeling watery.

Mix the sour cream and cheese into the noodles while they are still warm so everything blends smoothly.

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

Original recipe: <https://chefmaniac.com/sour-cream-noodle-bake-recipe-for-the-ultimate-cozy-family-dinner/>