

Creamy and Savory Sour Cream Beef Noodle Casserole for the Ultimate Comfort Dinner

1 can (10.5 oz) cream of mushroom soup



OVEN
350°F

TIME
2 to 3 min

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INGREDIENTS

- 1 lb ground beef
- 12 oz egg noodles
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (10.5 oz) cream of mushroom soup
- 1 cup sour cream
- 1/2 cup beef broth
- 1 1/2 cups shredded cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon onion powder
- 1 tablespoon butter, for greasing the baking dish

DIRECTIONS

1. Preheat your oven to 350°F and grease a 9x13-inch baking dish with butter.
2. Cook the egg noodles according to package directions. Drain and set aside.
3. In a large skillet over medium heat, cook the ground beef until browned, breaking it up as it cooks.
4. Drain any excess fat.
5. Add the diced onion and minced garlic to the skillet and cook for 2 to 3 minutes, until the onion softens.
6. Stir in the cream of mushroom soup, sour cream, beef broth, Worcestershire sauce, salt, pepper, paprika, and onion powder.
7. Mix until smooth and let the mixture simmer for 3 to 4 minutes.
8. Add the cooked noodles to the greased baking dish.
9. Spoon the creamy beef mixture over the noodles and stir gently to combine evenly.
10. Sprinkle the shredded cheddar cheese over the top.
11. Cover the dish with foil and bake for 20 minutes.
12. Remove the foil and bake for another 10 minutes, until the cheese is melted and bubbly.
13. Let the casserole rest for 5 minutes before serving.

SWAPS & NOTES

Egg noodles are the classic choice here because they stay tender and hold the creamy sauce so well, but other short pasta shapes can work if needed.

Rotini or medium shells would still give you a hearty casserole, though the texture will be a little different.

Cream of mushroom soup gives the dish its classic savory base, but cream of onion or cream of celery could work in a pinch.

Sour cream is what makes the casserole especially rich and tangy,

so I would not skip it, though full-fat plain Greek yogurt could be used if that is what you have on hand.

TIPS FOR SUCCESS

Do not overcook the noodles before baking.

Cook them just to al dente so they do not become too soft once they finish cooking in the oven.

Drain the ground beef well after browning so the sauce stays creamy instead of greasy.

That one small step makes a big difference in the final texture.

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

Original recipe: <https://chefmaniac.com/creamy-and-savory-sour-cream-beef-noodle-casserole-for-the-ultimate-comfort-dinner/>