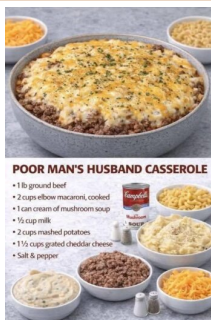


## Poor Man's Husband Casserole Is the Cozy Budget Dinner Everyone Loves

### Poor Man's Husband Casserole



**OVEN**  
**350°F**

**TIME**  
**25 to 30 min**

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**SAVE**  
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#### INGREDIENTS

- 1 pound ground beef
- 1 small onion, chopped
- 2 cups cooked egg noodles
- 1 can cream of mushroom soup
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and black pepper, to taste

#### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and lightly grease a baking dish.
2. In a skillet over medium heat, cook the ground beef and chopped onion until the beef is browned and the onion is softened.
3. Drain any excess grease from the skillet.
4. Season the beef mixture with garlic powder, onion powder, salt, and black pepper.
5. In a large mixing bowl, combine the cooked egg noodles, cream of mushroom soup, sour cream, and half of the shredded cheddar cheese.
6. Add the cooked beef mixture to the bowl and stir everything together until fully combined.
7. Transfer the mixture to the prepared baking dish and spread it out evenly.
8. Sprinkle the remaining cheddar cheese over the top.
9. Bake for 25 to 30 minutes, or until the casserole is hot and bubbly and the cheese is melted.
10. Remove from the oven and let it cool slightly before serving.

#### SWAPS & NOTES

Ground beef gives this casserole its hearty base, but ground turkey can work if you want a lighter option.

Just be sure to season well so the flavor stays full and comforting.

Cream of mushroom soup creates the creamy sauce, but cream of chicken or cream of celery soup can be substituted if that is what you already have on hand.

Full-fat sour cream gives the best texture, though reduced-fat versions can also work in a pinch.

## TIPS FOR SUCCESS

Cook the noodles just until al dente before mixing them into the casserole.

Since they will continue cooking in the oven, this helps prevent them from becoming too soft.

Drain the ground beef well so the finished casserole stays creamy instead of greasy.

This small step makes a big difference in the final texture.

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

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