

Baked Cheddar Broccoli Noodle Casserole Recipe

A cozy, family-friendly baked cheddar broccoli noodle casserole recipe with simple ingredients and full step-by-step instructions.



PREP

10 minutes

COOK

45 minutes

TOTAL

55 minutes

SERVES

6 servings

INGREDIENTS

- 12 oz uncooked wide egg noodles
- 2 cans 10.5-11 oz each condensed cheddar broccoli soup
- 3 cups whole milk or 2% milk
- 2 cups shredded cheddar cheese divided

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish with cooking spray or a thin swipe of butter.
- 2. Add Noodles:** Pour the uncooked egg noodles evenly into the bottom of the 9x13 baking dish, spreading them out so they're in a mostly even layer.
- 3. Mix Sauce:** In a large bowl, whisk together the canned cheddar broccoli soup and the milk until the mixture is smooth and well combined. It will be fairly thin-that's what helps cook the noodles in the oven.
- 4. Mix in Cheese:** Stir 1 1/2 cups of the shredded cheddar cheese into the soup and milk mixture. Save the remaining 1/2 cup of cheese for topping.
- 5. Pour Over Noodles:** Slowly pour the soup mixture evenly over the uncooked egg noodles in the baking dish, making sure all the noodles get moistened. Use a spoon to gently press down and nudge any dry noodles so they're mostly submerged in the liquid.
- 6. First Bake (Covered):** Cover the baking dish tightly with aluminum foil, crimping the edges to seal in the steam. Place the dish on the middle rack of the preheated oven. Bake covered for 40-45 minutes, until the noodles are tender when you poke into the center with a fork. (If the noodles still feel a bit firm, re-cover and bake for an additional 5-10 minutes, checking again).
- 7. Top with Cheese:** Once the noodles are tender, carefully remove the foil (watch for hot steam). Sprinkle the remaining 1/2 cup shredded cheddar cheese evenly over the top of the casserole.
- 8. Second Bake (Uncovered):** Return the uncovered dish to the oven and bake for another 8-10 minutes, or until the cheese on top is melted and bubbly and the edges

are just starting to turn golden.

9. **Rest & Serve:** Let the casserole rest on the counter for 5-10 minutes before serving. This helps the sauce thicken slightly and makes it easier to scoop into neat servings.

SWAPS & NOTES

Pro-Tip: Always shred your own cheddar cheese from a block instead of buying pre-shredded bags! Bagged cheese is heavily coated in anti-caking starches that will prevent your casserole from developing that perfectly smooth, melty, and bubbly cheese topping.

TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/baked-cheddar-broccoli-noodle-casserole-recipe/>