

Hamburger Egg Noodle Casserole

Mountain Measures West Virginia Casserole



This is a Dutch Oven friendly simple egg noodle casserole built on a base of butter, cottage cheese, and sour cream.

Start by browning 1 pound of ground beef in a cast iron skillet.

Added a quarter cup of diced green bell pepper

Dusting of Kosher salt and coarse black pepper,

Two 15 oz cans of tomato sauce. simmer flavors to concentrate, and then remove from burner.

We made the casserole in our Lodge Dutch Oven.

First, prepared one pound of egg noodles in salted boiling water. Drained and set aside.

Build the layers in your Dutch Oven as follows:

Started with a thin layer of noodles. For the creamy filling mixed a cup of sour cream, a couple cups of cottage cheese, and a quarter cup of chopped green onions.

Layered the filling over the noodles, then added the remaining noodles and topped with the ground beef tomato sauce mixture.

Finished with a drizzle of melted butter over top (optional)

350° oven for 45 minutes. Since ours is a convection oven, checked at 35 minutes.

Served in bowls and topped with more chopped green onions!!