

Sour Cream Noodle Bake

Recipe from Ree Drummond

1 ¼ pound Ground Chuck

1 Can 15 oz. Tomato Sauce

½ teaspoon salt

Ground Black Pepper

8 oz., weight Egg Noodles

½ cup Sour Cream

1 ¼ cup Small Curd Cottage Cheese

½ cup Sliced Green Onions (less to taste)

1 cup Grated Sharp Cheddar Cheese

Preheat oven to 350 degrees.

Brown ground chuck in a large skillet. Drain fat, then add tomato sauce, ½ teaspoon salt and plenty ground pepper. Stir, then simmer while you prepare the other ingredients.

Cook egg noodles until al dente. Drain and set aside.

In a medium bowl, combine sour cream and cottage cheese. Add plenty of freshly ground black pepper. Add to noodles and stir. Add green onion and stir.

To assemble, add half of the noodles to a baking dish. Top with half the meat mixture, then sprinkle on half the grated cheddar. Repeat with noodles, meat, then a final layer of cheese. Bake for 20 minutes, or until all cheese is melted. Serve with crusty French bread.