



## *Ground Beef-Noodle Casserole*



### **Ingredients:**

- 1 (12-oz) package wide egg noodles
- 1 lb ground beef
- $\frac{3}{4}$  - 1 sweet onion, diced
- 1 clove garlic, minced
- 1  $\frac{3}{4}$  tsp Montreal Steak Seasoning, divided
- $\frac{1}{2}$  tsp Kosher salt
- 1 10.75 oz. can of cream of mushroom soup
- 1 10.75 oz. can of cream of chicken soup
- 1 14.5 oz. can of petite diced tomatoes, undrained
- 2 cups shredded sharp cheddar cheese, divided
- 1 cup sour cream
- 2 TBLS chopped fresh Italian parsley leaves
- Salt and pepper to taste

### **Method:**

1. Preheat the oven to 375°F.
2. Bring a large pot of water to a boil.
3. Add the egg noodles with some salt, and cook, stirring occasionally until the noodles are but still firm to the bite, 6-8 minutes. Before draining, reserve 1  $\frac{1}{3}$  cups of pasta water.
4. Drain noodles in a colander, but DO NOT RINSE.
5. In the same pot over medium-high heat, add the beef, onion, minced garlic, 1 tsp Montreal Steak Seasoning, and  $\frac{1}{2}$  tsp of salt.
6. Cook, stirring frequently to break up the beef into smaller pieces, until the beef cooked through and no longer pink, 7 – 9 minutes. Turn off heat.
7. Add the can of cream of mushroom soup, the can of cream of chicken soup, the can of petite diced tomatoes with their juices, 1  $\frac{1}{3}$  cups of pasta water, 1 cup cheddar cheese, 1 cup sour cream, the remaining  $\frac{3}{4}$  tsp Montreal Steak Seasoning and the cooked egg noodles.
8. Stir well to combine.
9. Pour the mixture into a greased 9" x 13" baking dish, cover with foil and bake for 30 minutes.
10. Remove the foil and sprinkle the last cup of cheddar cheese on top.
11. Bake until heated through and the cheese is melted, about 5 minutes.
12. Sprinkle with the parsley and let rest for 5 minutes before serving.