

Noodle Green Onion Casserole

- 1 package (8 oz.) wide egg noodles
- 1 pound ground beef
- 1 clove garlic—minced or mashed
- 1/w t. salt
- 2 8 oz. cans of tomato sauce
- 4 ounces of cream cheese (low fat is fine)
- ½ pint sour cream (low fat is fine)
- 3 T cottage cheese(low fat is fine)
- 6 green onions with tops, finely sliced
- ½ C—or more—shredded Cheddar cheese

Cook noodles and drain. Brown meat, stirring with a fork until crumbly. Stir in garlic and salt. Add tomato sauce and simmer over low heat while getting the rest of the recipe ready. Mix together cream cheese, sour cream, cottage cheese and green onions. In a 2 ½ quart casserole arrange alternating layers of noodles, green onion mixture, and tomato sauce (2 sets of layers). Sprinkle top with the Cheddar cheese . Bake in a 350 degree oven for 20-30 minutes—or until cheese is melted and bubbly. Serves 6.

I actually enlarged this a bit—used more noodles, more cream cheese, more sour cream, more cream cheese, and a few more green onions.

In a bit of church history, Beth Placek gave me this recipe when our kids were little. It has been a family favorite ever since (45+years!).