

# Betty's Beefy Italian Casserole Recipe



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In this video, Betty makes a splendid Beefy Italian Casserole. If you are wanting to get away from the traditional Christmas and New Years foods, this is a casserole that has the taste of lasagna, but is much less trouble!

## Ingredients:

- 4 oz. uncooked wide egg noodles
- 1 teaspoon salt
- 1 pound lean ground beef
- 2 cups (16 oz.) Italian sauce
- 8 oz. cream cheese, cubed, and softened to room temperature
- 1 cup cottage cheese
- 1/2 cup sour cream
- 3/4 cup finely shredded Parmesan cheese

Cook 4 oz. noodles in a medium to large pot, which has been filled half-way with water and seasoned with 1 teaspoon salt. Cook for about 8 minutes, or until al dente (chewy, not mushy). Drain, and place noodles in a greased 11-inch by 7-inch baking dish. Set aside. Meanwhile, brown 1 pound ground beef in a large skillet, stirring until it is crumbly and no longer pink. Skim off any excess fat and discard. Stir in 2 cups of Italian sauce, and set aside. In a medium-sized bowl, combine 8 oz. cream cheese, 1 cup cottage cheese, and 1/2 cup sour cream. Spread mixture over noodles in baking dish. Spoon beef mixture over cream cheese mixture. Sprinkle with 3/4 cup shredded Parmesan cheese. Bake in a 350 degree oven for 30 to 35 minutes, or until casserole is bubbly and cheese on top is beginning to brown. Serve immediately. I hope you enjoy this Italian-style casserole, after all the turkey, ham, and traditional holiday dishes you have been having lately! Enjoy!!!