

Amish Country Casserole

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1/2 pound egg noodles
- 1 pound ground beef
- 1 cup chopped onion
- 1 (10.5 ounce) can cream of mushroom soup
- 1 (10.5 ounce) condensed tomato soup
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly cracked black pepper
- 1/2 teaspoon Creole or Cajun seasoning
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning or other dried herb blend
- 1 cup whole milk
- 1 cup shredded cheese, or to taste

Instructions

1. Preheat oven to 350 degrees F. Butter a 9 x 13 inch casserole; set aside.
2. Prepare egg noodles according to package directions; drain and set aside.
3. Meanwhile, brown the ground beef in a large skillet over medium heat along with the onion until beef is cooked through; drain and return to the skillet.
4. Add the soups, seasonings and milk to the meat and blend well.
5. Add cooked pasta and mix together. Transfer mixture to the prepared baking dish.
6. Bake uncovered in preheated oven for about 20 to 25 minutes or until casserole is bubbly. Remove and top with the cheese, returning to oven for 5 to 10 minutes longer, until cheese is melted and lightly golden.
7. Let rest 5 minutes before serving.

Notes

You may also layer the dish with noodles, followed by the beef mixture, then the soup mixture, and finally the shredded cheese. I used a mozzarella and provolone blend of pre-shredded cheese here but use what you have and love!

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