



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Sour Cream Noodle Bake**

8 Servings

Ingredients:

1-1/4 pound Ground Chuck  
1 can 15-ounces Tomato Sauce  
1/2 teaspoon Salt  
Freshly Ground Black Pepper  
8 ounces, uncooked Egg Noodles  
1/2 cup Sour Cream  
1-1/4 cup Small Curd Cottage Cheese  
1/2 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. 1/2 teaspoon salt and plenty of freshly ground black 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 onions 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.

***Credit: Ree Drummond***