

Company Casserole

Ingredients:

8 ounces egg noodles
1 lb lean ground beef
1 (15 ounce) cans tomato sauce
1 (8 ounce) packages cream cheese
1/4 cup sour cream
1 cup small curd cottage cheese
1/2 cup chopped green onion
2 tablespoons chopped green peppers
2 tablespoons melted butter

Directions:

Cook noodles; drain and set aside.

Brown meat; drain.

Add tomato sauce to beef; remove from heat.

In a separate bowl, mix cream cheese, cottage cheese, sour cream, onions and peppers.

Butter a casserole dish and spread 1/2 the noodles in the bottom.

Cover noodles with 1/2 the cheese mixture, then 1/2 the meat mixture, then 1 more layer of noodles, then cheese mixture and then meat mixture.

Pour 2 tablespoons butter over top; press down slightly.

Bake at 375° for 1 hour to 1 hour 15 minute.

If drier casserole is desired, cook 15 minutes longer.