

# Always Good Casserole

*Evelyn Brick - Aberdeen, SD*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 8 to 10 servings**

*1 cup chopped onion  
1 green pepper, cut in strips  
2 tablespoons butter or  
margarine  
1 1/2 to 2 pounds lean  
ground beef  
1 teaspoon seasoned salt  
1/2 teaspoon pepper  
1 tablespoon sugar  
pinch oregano  
1 can (28 ounce) whole  
tomatoes  
1 can (15 ounce) tomato  
sauce  
2 cups water  
1 package (8 ounce)  
uncooked wide noodles  
1 package (8 ounce)  
mozzarella cheese, sliced  
or shredded*

**Preparation Time: 40 minutes****Bake Time: 1 hour**

In a Dutch oven, saute' the onion and green pepper in the butter. Add the ground beef and brown the meat. Add the seasoned salt, pepper, sugar and oregano.

Stir in the whole tomatoes, tomato sauce and water.

Heat the mixture to boiling. Reduce the heat and simmer for 15 minutes.

Into a 13x9x2-inch casserole dish, layer the tomato-meat mixture and the uncooked noodles.

Top with the mozzarella cheese. Make sure the noodles are well covered by the sauce. Cover the pan with aluminum foil.

Bake in a preheated 350 degree oven for one hour.

Cut and serve as you would lasagna.

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Per Serving (excluding unknown items): 1710 Calories; 123g Fat (64.2% calories from fat); 92g Protein; 61g Carbohydrate; 10g Dietary Fiber; 419mg Cholesterol; 3822mg Sodium. Exchanges: 0 Grain(Starch); 12 1/2 Lean Meat; 7 1/2 Vegetable; 17 Fat; 1 Other Carbohydrates.