

Italian Hamburger Casserole

Paula Edson - Hudson's Oakland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 10

*1 1/2 pounds ground beef
2 cans (15 ounce ea)
tomato sauce
2 teaspoons garlic salt
2 teaspoons sugar
1/4 teaspoon pepper
1/2 teaspoon dried basil
leaves
1/2 teaspoon dried oregano
leaves
1 package (10 to 12
ounces) fine egg noodles
1 package (8 ounce)
cream cheese, softened
2 cups sour cream
12 green onions, chopped
8 ounces shredded
mozzarella cheese*

In a large skillet, brown the ground beef. Drain.
Stir in the tomato sauce and the seasonings.
Heat to boiling. Reduce the heat. Simmer,
uncovered, for 15 minutes.

Preheat the oven to 350 degrees.

Cook the noodles as directed on the package.
Drain.

In a blender, combine the cream cheese and
sour cream. Stir in the green onions.

In a 13x9x2-inch pan, layer the cooked noodles,
cream cheese mixture, meat sauce and cheese.

Bake about one hour until bubbly.

Per Serving (excluding unknown items): 487 Calories; 42g Fat (76.0% calories from fat); 20g Protein; 9g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 943mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 0 Non-Fat Milk; 7 Other Carbohydrates.