



Creamy Layered Beef & Noodle Bake

A comforting layered casserole with creamy noodles underneath and a savory beef and tomato topping.

Organic • Farm Eggs • Non-GMO • Imported Cheese • Quality Meats • From Scratch • Lighter Option

STORY

This one always felt a little different from the others. Most casseroles were mixed together, but this one had layers—noodles, creamy cheese, then that rich beef on top. I remember watching it come together and thinking it looked simple going in, but something about the way it baked made it feel like more. The top would bubble, the edges would set, and underneath stayed soft and creamy. It wasn't fancy, but it had just enough going on to make it feel special. Those are the kinds of meals you remember.

INGREDIENTS

- 2 tbsp real butter
- 2 lbs organic ground beef
- 8 oz egg noodles (non-GMO)
- 2 cups tomato sauce (clean ingredient version)
- 2 tbsp chopped green pepper
- 1 cup organic cottage cheese
- 8 oz cream cheese (high quality)
- 1 cup organic sour cream
- 1 cup chopped onion (or onion salt to taste)
- Optional: garlic powder for seasoning

LIGHTER OPTION

Use less cream cheese or replace part with cottage cheese for a lighter texture while keeping the same creamy consistency.

INSTRUCTIONS

- 1. Cook noodles.**
Cook noodles in salted water until tender. Drain and set aside.
- 2. Cook beef mixture.**
In a skillet over medium heat, melt butter. Add ground beef and cook until browned. Stir in tomato sauce and green pepper. Season lightly with garlic powder if desired. Simmer briefly until combined.
- 3. Prepare creamy base.**
In a large bowl, combine cream cheese, cottage cheese, sour cream, and onion.
- 4. Mix until smooth and well blended.**
- 5. Combine with noodles.**
Add cooked noodles to the cheese mixture and stir until fully coated.
- 6. Layer casserole.**
Spread noodle and cheese mixture evenly into a greased 9x13 baking dish. Spoon beef mixture evenly over the top.
- 7. Bake.**
Preheat oven to 350°F. Bake for 30 minutes, until hot and bubbling.

SERVING

Serve warm, scooping from top to bottom to get both layers. Creamy underneath, savory on top—simple and satisfying.

A full kitchen, something baking,
and people you love nearby.
That is what makes a meal worth remembering.

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