

Crusty Beef, Cheese, and Noodle Casserole
Serves 12

- 1 large onion, chopped
- 2 ½ to 3 lbs ground beef
- about 42 oz of canned spaghetti sauce with mushrooms
- 1 tsp salt
- 1 lb fine noodles, hot, cooked and drained
- 1 lb sharp Cheddar Cheese, grated or shredded
- Seasonings to taste (basil, oregano, parsley, garlic powder...)

Brown meat and onion together. When meat is well browned and onion is clear, spoon off excess grease.

Add Spaghetti Sauce, salt and seasonings to beef mixture. Heat together until bubbling hot, stirring occasionally.

Grease foil pan – a ½ steamer tray holds 3 QTs.

For safe handling, remember to support pan from beneath with cookie sheet or tray.

Arrange half of noodles, cover with half of sauce, then half of cheese. Repeat.

Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

What shall I bring to the Lord, the God of heaven, when I come to worship Him?

*The Lord has told us what is good. **What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)***

Thank you for caring – and sharing.

TPC Feeding the Hungry