



Sausage Noodle Casserole



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Introduction

Sausage Noodle Casserole is a comforting and hearty dish that brings together the rich flavors of sausage and the satisfying texture of noodles. This casserole is not only easy to prepare but also a crowd-pleaser, making it perfect for family dinners or potlucks. With its creamy sauce and melty cheese topping, this dish is sure to become a new favorite in your household.

Detailed Ingredients with measures

Sausage: 1 pound of your favorite sausage (such as Italian or breakfast sausage)

Egg Noodles: 3 cups of uncooked egg noodles

Cream of Mushroom Soup: 2 cans (10.5 oz each)

Milk: 1 cup

Cheddar Cheese: 2 cups shredded cheddar cheese

Onion: 1 medium onion, diced

Garlic: 2 cloves of garlic, minced

Salt: 1 teaspoon

Pepper: 1/2 teaspoon

Parmesan Cheese: 1/2 cup grated Parmesan cheese (for topping)

Prep Time

The preparation time for Sausage Noodle Casserole is approximately 15 minutes. This includes gathering your ingredients, chopping the onion and garlic, and cooking the sausage.

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: This recipe serves about 6-8 people, making it an ideal option for larger gatherings or meal prepping. Enjoy this delicious casserole that is both filling and flavorful!



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Detailed Directions and Instructions

Preheat the oven

Preheat your oven to 350°F (175°C).

Cook the noodles

Bring a pot of salted water to a boil and cook the egg noodles according to the package instructions. Drain and set aside.

Brown the sausage

In a large skillet over medium heat, add the sausage. Cook until browned and fully cooked through, breaking it apart with a spatula as it cooks.

See also [Chocolate Orange Loaf Cake](#)

Add the onion and peppers

Once the sausage is browned, add diced onion and green pepper to the skillet. Cook until the vegetables are softened.

Combine the ingredients

In a large mixing bowl, combine the cooked noodles, cooked sausage mixture, cream of mushroom soup, sour cream, and shredded cheddar cheese. Mix until everything is well combined.

Transfer to a baking dish

Grease a 9×13 inch baking dish. Pour the noodle and sausage mixture into the dish and spread it out evenly.

Bake the casserole

Cover the baking dish with aluminum foil and bake in the preheated oven for 25 minutes. Then remove the foil and bake for an additional 10-15 minutes, or until the top is bubbly and golden.

Let it sit

Once done, remove the casserole from the oven and let it sit for a few minutes before serving.

Notes

Ingredient variations

Feel free to use any type of sausage you prefer, and you can substitute the vegetables based on personal taste.

Storage instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. Reheat thoroughly before serving.

Freezing tips

This casserole can be frozen before baking. Assemble the casserole, cover it tightly, and freeze. When ready to bake, thaw in the refrigerator overnight and bake as directed.

Serving suggestions

Serve with a side salad or garlic bread for a complete meal.



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Cook techniques

Boiling Pasta

Boil the pasta until it is al dente, which means it should have a slight bite to it when you taste it.

Sautéing Sausage

Sauté the sausage in a pan until it is browned and cooked through, which adds flavor to the dish.

See also Instant Pot Chicken Gnocchi Soup

Combining Ingredients

Combine the cooked pasta, sausage, and other ingredients in a large bowl to ensure even distribution of flavors.

Baking Casserole

Bake the mixture in the oven to allow the flavors to meld together and the top to become golden and crispy.

Garnishing

Garnish the casserole with additional ingredients, such as cheese or herbs, before serving for added flavor and presentation.

FAQ

Can I use a different type of sausage?

Yes, you can substitute with chicken, turkey, or vegetarian sausage

depending on your preference.

How do I store leftover casserole?

Store leftovers in an airtight container in the refrigerator for up to 3-4 days.

Can I freeze the sausage noodle casserole?

Yes, this casserole can be frozen. Make sure to use a freezer-safe container and it will last for up to 2-3 months.

What can I serve with this casserole?

This casserole pairs well with a simple green salad or steamed vegetables for a balanced meal.

How long should I bake the casserole?

Bake the casserole for about 25-30 minutes at 350°F, or until it's heated through and the top is golden.



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Conclusion

The sausage noodle casserole is a hearty and comforting dish that combines the satisfying flavors of sausage with tender noodles and rich, creamy sauce. It's perfect for a family meal and can be easily customized to fit personal preferences, making it a versatile addition to any weeknight dinner lineup.

More recipes suggestions and combination

Vegetarian Pasta Bake

Replace sausage with a medley of vegetables like bell peppers, zucchini, and mushrooms for a flavorful vegetarian option.

Cheesy Broccoli and Chicken Casserole

Incorporate cooked chicken and fresh broccoli into the noodle mixture for a delicious twist that adds protein and veggies to the dish.

See also [Gulab Jamun Cheesecake](#)

Spicy Italian Sausage and Peppers

Use spicy Italian sausage and include sliced bell peppers for a kick of heat and added color in your casserole.

One-Pot Creamy Spinach and Bacon Rigatoni

Infuse your casserole with creamy spinach and crispy bacon for a luscious and savory flavor profile.

Beef Stroganoff Noodle Casserole

Opt for ground beef and a beef stroganoff-inspired sauce combined with egg noodles for a rich and satisfying variation.



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