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MARTHA'S COMPANY CASSEROLE

- 8 Ounces Noodles
- 1 Tablespoon Butter
- 1 Pound Ground Chuck
- 16 Ounces Tomato Sauce
- 1/2 Pound Cottage Cheese
- 8 Ounces Cream Cheese
- 1/4 Cup Sour Cream
- 1/3 Cup Snipped Scallions
- 1 Tablespoon Minced Green Pepper
- 2 Tablespoons Melted Butter

DIRECTIONS

- 1. Heat oven to 375 degrees.
- 2. Cook noodles al dente, drain.
- 3. In 1 tablespoon butter, sauté chuck until browned.
- 4. Stir in tomato sauce.
- 5. Remove from heat.
- 6. Combine cottage cheese, cream cheese, sour cream, scallions and green pepper.
- 7. In a 2 quart casserole, spread half the noodles.
- 8. Cover with cheese mixture then with remaining noodles.
- 9. Pour melted butter over noodles.
- 10. Spread meat mixture over top.
- 11. Bake for 30 minutes.