



AMERICAN (AMISH)

Yumasetti (Amish Beef and Noodle Casserole)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	8	20 min	45 min	Bake	Ground beef

Ingredients

- 700 g (1½ lb) ground beef
- 1 onion, chopped
- 1 tsp salt
- ½ tsp black pepper
- 340 g (12 oz) wide egg noodles
- 300 g (2 cups) frozen peas
- 680 ml (2¾ cups) tomato sauce or passata
- 1 tbsp brown sugar
- 250 ml (1 cup) sour cream
- 125 g (4 oz) cream cheese, softened
- 200 g (2 cups) grated mild cheddar
- 1 tbsp butter, for the dish

Steps

1. Heat the oven to 175°C (350°F) and butter a 23 × 33 cm (9 × 13 in) baking dish.
2. Brown the beef and onion in a large skillet over medium-high heat for 8 to 10 minutes, breaking it up, until no pink remains. Spoon off the fat.
3. Stir in the tomato sauce, brown sugar, salt and pepper and simmer for 5 minutes.
4. Meanwhile, boil the noodles in salted water for 2 minutes less than the packet says. Drain.
5. Beat the sour cream and cream cheese together until smooth, then fold in the noodles and peas.
6. Spread half the noodles in the dish, then half the meat sauce. Repeat the layers.
7. Scatter the cheddar over the top, cover with foil and bake for 25 minutes.
8. Uncover and bake 15 to 20 minutes more, until bubbling at the edges and the cheese is golden. Rest 10 minutes before serving.

Notes

- **Make ahead:** assemble a day ahead and refrigerate; add 15 minutes to the covered baking time.
- **For a crowd:** it's a church-supper and barn-raising classic and doubles easily into two dishes.
- **Swaps:** canned or frozen corn works in place of peas.
- **Freezer:** freeze baked portions for up to 3 months; thaw overnight and reheat until steaming hot, 74°C (165°F).
- **Pair with:** a crisp coleslaw or buttered green beans.