Easy Cheeseburger Casserole

A baked cheesy medley of ground turkey, red bell pepper, carrot, tomatoes, and seasonings, tossed with egg noodles

Yield:

8 servings

Ingredients:

1 pound ground turkey
1 medium onion, chopped
1 clove garlic, minced
1 large red bell pepper, chopped
1 large carrot, finely shredded
2 cups diced tomatoes
1 1/2 teaspoons thyme
1 teaspoon salt
1 1/2 teaspoons sugar
1 teaspoon ground black pepper
12 ounces egg noodles, cooked according to package instructions
2 cups (8 ounces) shredded sharp cheddar cheese

Instructions:

1. Brown ground turkey with the chopped onion and minced garlic over medium heat. Drain grease and return to skillet.

2. Raise heat to medium-high and add the red bell pepper, carrot and thyme. Cook and stir for about 5-7 minutes, until pepper is starting to get tender. Turn heat to medium again.

3. Add tomatoes, salt, sugar, and ground black pepper. Cook until bubbly, stirring constantly. Turn off heat and stir in the cooked egg noodles.

4. Pour hot mixture into a greased 9 x 13-inch baking dish.

Top with the shredded cheese and bake at 350 degrees for 15 minutes, until cheese is hot and melted.



This recipe is from Tammy’s Recipes.