



Ground Turkey Noodle Bake

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

A satisfying turkey and egg noodle casserole bake made with ground turkey egg noodles tomato sauce and plenty of mozzarella cheese

Ingredients

- - cooking spray - 1 pound ground turkey - 1 medium onion
- chopped - 3 cups wide egg noodles - 1 (15 ounce) can tomato sauce - 1 teaspoon Italian seasoning - ½ cup milk - 4 ounces cream cheese - 1 tablespoon minced fresh parsley - 1 clove garlic
- minced - 1 ¼ cups shredded part-skim mozzarella cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly coat an 8-inch square baking dish with cooking spray. Heat a large nonstick skillet over medium-high heat. Add turkey and onion; cook and stir until turkey browned and crumbly and onion soft
2. about 10 minutes. Drain. Fill a large pot of lightly salted water and bring to a rapid boil. Cook egg noodles at a boil
3. stirring occasionally
4. until tender yet firm to the bite
5. about 5 minutes. Drain and return to the pot. While the water is coming to a boil
6. stir tomato sauce and Italian seasoning into turkey mixture; bring to a boil over medium heat. Reduce heat to low and cover; simmer for 10 minutes. Meanwhile
7. combine milk
8. cream cheese
9. parsley
10. and garlic in a small saucepan over medium heat; cook and stir until cream cheese melts
11. about 5 minutes. Pour over egg noodles; stir to combine. Transfer to the prepared baking dish. Layer turkey mixture over noodles; sprinkle mozzarella cheese on top. Bake in the preheated oven until casserole hot and cheese melted
12. 15 to 30 minutes.