

Yummy Pork Noodle Casserole

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This pork and noodle casserole is my moms recipe The added sour cream gives a little twist to the standard version The added red pepper and corn give it color and flavor You can add and remove any vegetables in this versatile recipe This is one of my favorite recipes

Ingredients

- - 2 cups egg noodles - cooking spray - 3 tablespoons butter - $\frac{1}{4}$ cup chopped onion - $\frac{1}{4}$ cup chopped celery - $\frac{1}{4}$ cup chopped carrots - $\frac{1}{4}$ cup chopped red bell pepper - 3 cups cubed cooked pork - 2 (10.5 ounce) cans condensed cream of chicken soup - 2 cups shredded Cheddar cheese - 1 (8 ounce) can whole kernel corn
- drained - $\frac{1}{2}$ cup sour cream
- or more to taste - 1 teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{2}$ cup dry bread crumbs (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan with cooking spray. Fill a large pot with lightly salted water and bring to a rapid boil. Cook egg noodles at a boil until tender yet firm to the bite
2. 7 to 9 minutes. Drain and set aside. Melt butter in a skillet over medium heat. Stir in onion
3. celery
4. carrots
5. and red bell pepper; cook and stir until onion has softened and turned translucent
6. about 5 minutes. Stir in egg noodles
7. cooked pork
8. condensed soup
9. cheese
10. corn
11. sour cream
12. salt
13. and pepper. Transfer mixture to the prepared baking dish. Sprinkle bread crumbs on top. Bake in the preheated oven until bubbly
14. 30 to 35 minutes.