



Ground Beef Chow Mein Casserole

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

A ground beef casserole topped with crunchy chow mein noodles just like grandma used to make Serve with rice

Ingredients

- - cooking spray - 1 pound ground beef - 1 (10.5 ounce) can condensed cream of mushroom soup - 1 (10.5 ounce) can condensed cream of celery soup - 1 (8 ounce) can sliced water chestnuts
- drained - 1 cup diced celery - $\frac{3}{4}$ cup water - ? cup shredded Colby-Jack cheese - $\frac{1}{2}$ cup sliced almonds - $\frac{1}{2}$ cup sliced mushrooms - 2 tablespoons soy sauce - $\frac{1}{2}$ teaspoon ground black pepper - 1 (5 ounce) can chow mein noodles

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish with cooking spray. Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly
2. 5 to 7 minutes; drain and discard grease. Transfer beef to the prepared baking dish. Add condensed soups
3. water chestnuts
4. celery
5. water
6. Colby-Jack cheese
7. almonds
8. mushrooms
9. soy sauce
10. and pepper to the baking dish; stir with beef until well combined. Cover the dish with aluminum foil. Bake in the preheated oven for 45 minutes. Remove foil and sprinkle chow mein noodles over top of casserole. Continue baking until casserole is browned around the edges
11. about 30 minutes more.