

Layered Hamburger Bake

Rosalie Schultz - Lansing, IL

Treasure Classics - National LP Gas Association - 1985

Servings: 6

*4 ounces (3 cups) medium
noodles
1 pound ground beef
1 can (15 ounce) tomato
sauce
1 teaspoon sugar
1/2 teaspoon salt
1/8 teaspoon garlic salt
1/8 teaspoon pepper
1 Package (8 Ounce) cream
cheese, softened
1/2 cup sour cream
3 tablespoons milk
2 tablespoons onion, finely
chopped
1 package (10 ounce)
frozen chopped spinach,
cooked and drained
1/2 cup (2 ounces),
shredded natural cheddar
cheese*

Preparation Time: 30 minutes

Bake Time: 40 minutes

Cook the noodles in a large amount of boiling salted water until tender, about 10 minutes. drain.

In a skillet, brown the meat. Drain off the fat. Add the tomato sauce, sugar, salt, garlic salt, pepper and the cooked noodles. Set aside.

In a bowl, stir together the cream cheese, sour cream, milk and onion.

In a two-quart casserole, layer half of the ground beef noodle mixture, half of the cream cheese mixture, all of the spinach and the remaining ground beef noodle mixture.

Cover and bake in a 350 degree oven for 40 minutes or until bubbly.

Uncover and spread the remaining cream cheese mixture on top. Sprinkle with cheddar cheese.

Bake for 10 minutes more until the cheese is melted.

Best served with hot rolls and tossed salad.

Per Serving (excluding unknown items): 450 Calories; 38g Fat (75.2% calories from fat); 19g Protein; 9g Carbohydrate; 3g Dietary Fiber; 116mg Cholesterol; 702mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 6 1/2 Fat; 0 Other Carbohydrates.