

# Beef Lombardi: à la Edisto 2019

**375° Bakes: 35 Minutes. (Plsu Prep time: 40 minutes-ish.)**

**Serves 6**

*From Mary Ellen, her daughter Katie O'Leary Fayssoux, the Bunko Club Cookbook and Southern Living*

## Ingredients

1 pound lean ground beef  
1 (14 ½ oz.) can chopped tomatoes  
1 10-oz can diced tomatoes with green chilies (like Ro★tel)  
2 teaspoons of sugar  
2 teaspoons of salt  
¼ teaspoon of pepper  
1 (6 oz.) can of tomato paste  
1 bay leaf  
1 (6 oz.) package medium egg noodles  
6 green onions, chopped (about ½ cup)  
1 cup sour cream\*  
1 cup (4 ounces) shredded sharp Cheddar cheese\*  
1 cup shredded Parmesan cheese\*  
1 cup (4 ounces) shredded Mozzarella cheese\*  
Garnish with fresh parsley sprigs

## Preparation

Cook ground beef in a large skillet over medium heat **5-6** minutes, stirring until it crumbles and is no longer pink.

Stir in chopped tomatoes and next four ingredients (tomatoes with green chilies, sugar, salt, pepper) and cook 5 minutes.

Add tomato paste and bay leaf and simmer **30 minutes**.

Cook egg noodles according to package directions. Drain.

Stir together cooked egg noodles, chopped green onions, and sour cream until blended.

Place noodle mixture in bottom of a lightly greased 13" x 9" baking dish.

Top with beef mixture. Sprinkle evenly with cheeses.

Bake, covered with aluminum foil, for **35 minutes**. Uncover casserole and bake 5 more minutes. Garnish if desired.

**NOTE:** Freeze casserole up to 1 month, if desired. Thaw in refrigerator overnight. Bake as directed.

**\*To Lighten:** Substitute low-fat sour cream, 2% reduced fat Cheddar cheese. Reduce amount of cheeses on top to ½ cup each.