

# Yankee Noodle Dandy

Recipe by: ?, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 pound	ground beef	
1 teaspoon	garlic	minced, or 1/2 teaspoon powder
1/4 cup	dried minced onion	or 1 teaspoon powder
pinch	oregano	
1/4 teaspoon	pepper	
2 teaspoons	worcestershire sauce	
16 ounces	spaghetti sauce	
12 ounces	noodles	
1 cup	sour cream	
3 ounces	cream cheese	
1/2 cup	parmesan cheese	divided

- brown ground beef, add seasonings and stir
- cook and drain noodles
- while noodles cook, add spaghetti sauce to meat mixture and heat on low
- in a small bowl, stir together the sour cream, cream cheese, and 1/4 cup parmesan
- combine half the noodles, half the meat sauce, and 1/4 of the cheese sauce in casserole dish
- add layer of remaining noodles, then layer of remaining meat sauce, then top with remaining cheese sauce
- sprinkle remaining parmesan on top and bake at 325 for 15-20 minutes or until heated through

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- *note:* a quick version of this can be made by replacing meat and spaghetti sauce mixture with just spaghetti sauce