Beef Noodle Bake By Dorothy Zehnder

2 tablespoons butter or margarine
1 pound ground beef
1 medium onion, chopped
1/3 cup green pepper, chopped
3 cups medium noodles, uncooked
1½ cups frozen or canned corn, drained
1½ cups cooked or canned tomatoes
1/3 cup chopped stuffed olives
½ teaspoon salt
½ teaspoon Bavarian Inn All-Purpose Seasoning
1 tablespoon basil, chopped
2½ cups sharp cheddar cheese, shredded

Melt butter in skillet. Add beef, onion and green pepper and brown. Cook noodles in boiling salted water for about 6 to 8 minutes or until tender; drain. Add corn, tomatoes, olives and seasonings to beef mixture. Simmer 10 minutes. Add 1½ cups of the shredded cheese and stir until the cheese is melted. Remove from heat and combine with noodles. Pour into a buttered 2-quart casserole dish. Top with remaining cheese and bake in a preheated 350-degree oven for 40 to 45 minutes.

***Note from Dorothy – I always enjoy preparing this casserole as it is quick and easy with basic ingredients always on hand. My family enjoys it too as the finished dish is comfort food. Put it in an insulated casserole carrier and it makes for a great potluck dish too.