

Ham & Noodle Casserole



Ham and Noodle Casserole - A quick and easy ham casserole recipe to keep your weeknight dinner simple! This ham casserole is full of egg noodles, and a cheesy, creamy, sour cream sauce!

Course Main Course

Cuisine American

Prep Time 10 minutes

Cook Time 30 minutes

Total Time 40 minutes

Servings 6

Calories 490kcal

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Ingredients

- 2 Cups Diced Cooked Ham
- 16 Ounces Uncooked Egg Noodles
- 1 (10.75 ounce) Can Cheddar Cheese or Cream of Chicken Soup
- 1/2 Cup Sour Cream
- 1/3 Cup Milk
- 2 Cups Shredded Cheese, I use Cheddar and Mozzarella
- 1/2 Teaspoon Garlic Powder
- 1/2 Teaspoon Onion Powder
- 1 Teaspoon Pepper
- 1/2 Teaspoon Salt

Instructions

1. Preheat oven to 375 degrees. Spray a 9x13 inch dish with non stick cooking spray, set aside.
2. Cook the egg noodles according to package directions, drain and set aside.
3. In a large bowl, whisk together the soup, sour cream, milk, and seasonings until well combined. Stir in the ham, 1 ½ Cups cheese, and egg noodles. Pour mixture into prepared dish. Cover with foil and bake for 30 minutes.
4. Remove foil from pan. Top the casserole with the remaining ½ cup of cheese. Return to oven for 5 more minutes, until cheese is melted.

Nutrition

Calories: 490kcal | Carbohydrates: 57g | Protein: 26g | Fat: 17g | Saturated Fat: 8g | Cholesterol: 124mg | Sodium: 960mg | Potassium: 257mg | Fiber: 2g | Sugar: 3g | Vitamin A: 440IU | Vitamin C: 0.2mg | Calcium: 251mg | Iron: 1.9mg