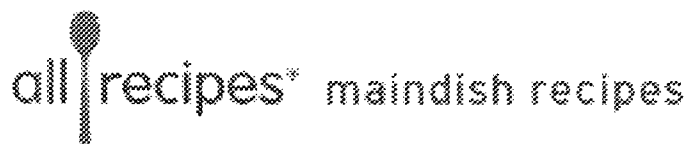


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## Ground Turkey Casserole

Its quick, fun and great! I learned this in grammar school. You may want to serve with corn bread or French bread and a salad. Prep Time: approx. 30 Minutes. Cook Time: approx. 35 Minutes. Ready in: approx. 1 Hour 5 Minutes. Makes 8 servings.

Printed from **Allrecipes**, Submitted by **Beki**

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1 pound ground turkey	1 (8 ounce) package cream cheese
1 (15 ounce) can tomato sauce	1 (12 ounce) package uncooked egg noodles
1 teaspoon white sugar	
1 (8 ounce) container sour cream	2 cups shredded Cheddar cheese

### Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a large skillet over medium-high heat, saute the ground turkey for 5 to 10 minutes, or until browned. Drain the turkey, stir in the tomato sauce and sugar, and set aside. In a medium bowl, combine the sour cream and cream cheese. Mix well and set aside.
- 3 Cook noodles according to package directions. Place them into a 9x13-inch baking dish, then layer the turkey mixture over the noodles. Then layer the sour cream mixture over the turkey, and top with cheese.
- 4 Bake at 350 degrees F (175 degrees C) for 20 to 35 minutes, or until cheese is melted and bubbly.