

Cheesy Pork Sausage Casserole

- 3 tbsp. unsalted butter, divided
- 1 tbsp. olive oil
- 1 medium-sized onion, diced
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 lb. ground pork sausage
- ½ tsp. dried oregano
- ¼ tsp. dried thyme
- ¼ tsp. paprika
- ¼ tsp. kosher salt
- ¼ tsp. ground black pepper
- ¼ cup white wine
- ½ cup heavy cream
- ½ cup light sour cream
- 12 oz. egg noodles
- 1 ½ cups white cheddar cheese, shredded and divided
- ½ cup panko bread crumbs



1. Preheat oven to 350 degrees Fahrenheit.
2. Bring a large pot of salted water to a boil over high heat. Cook egg noodles until al dente according to packaging. Reserve 1 cup of pasta water when straining noodles.
3. In a large skillet over medium-high heat, melt 1 tablespoon butter and the olive oil. Sauté onion and bell peppers for about 6-8 minutes, until onions are translucent. Season with a pinch of salt. Add ground pork and break down meat with the back of a wooden spoon. Cook mixture until meat is browned, about 10 minutes, stirring occasionally. Add oregano, thyme, paprika, salt and pepper and stir until meat is fully coated in spices. Add white wine and use a wooden spoon to scrape the brown bits off the bottom of the pan. Turn heat to medium-low and add heavy cream and sour cream, stirring just until combined. Remove pan from heat and stir in cooked egg noodles and 1 cup of white cheddar cheese. Stir until mixture is combined.
4. In a small bowl, combine remaining ½ cup white cheddar cheese and panko bread crumbs. Stir until combined.
5. Transfer noodle and pork mixture to a large casserole dish. Top with panko and cheddar cheese mixture. Melt the remaining 2 tablespoons of butter in the microwave and drizzle over the top of the casserole. Cover with tin foil and cook for 20 minutes in preheated oven.
6. Turn broiler on. Remove tin foil from casserole dish. Broil casserole for 5 minutes, until panko and cheese mixture is golden brown and bubbling. Enjoy!