

Sausage and Noodle Casserole

- 8 ounces egg noodles, medium
- 1 pound bulk sausage
- 1/2 cup chopped onion
- 1/4 cup chopped green pepper
- 1 can (10 3/4 ounces) condensed cream of chicken soup, undiluted
- 1/2 cup water
- salt and freshly ground black pepper, to taste
- 1/2 cup French-fried onion rings, crumbled



Heat the oven to 350 F.

1. Grease a 2-quart baking dish.
2. Cook the noodles in a saucepan of boiling salted water following the package directions. Drain and set aside.
3. Crumble the sausage into a large skillet and add the chopped onion and green bell pepper.
4. Place the skillet over medium heat and cook, stirring, until the sausage has browned and vegetables are tender. Drain off grease.
5. In a large bowl, combine the sausage mixture with the condensed soup, water, and cooked noodles.
6. Taste and add salt and pepper, as needed.
7. Spoon mixture into the prepared baking dish. Sprinkle with crumbled onion rings.
8. Bake in the preheated oven for about 30 minutes or until bubbly.