

Turkey Noodle Casserole

Serves 6 – 8

- 8 ounces dried egg noodles
 - 3 tablespoons unsalted butter
 - 1 cup chopped sweet onion (about 1 small onion)
 - 1/2 cup chopped carrots
 - 1/2 cup chopped celery
 - 2-3 cloves garlic, minced
 - 2 tablespoons all-purpose flour
 - 1 1/2 cups milk
 - 1/4 teaspoon cayenne pepper
 - 3 cups shredded sharp cheddar, divided
 - 2 cups cooked, shredded turkey
 - 3/4 cup sour cream
 - kosher salt and freshly ground black pepper
1. Preheat oven to 350°F.
 2. Bring a large pot of salted water to a boil. Add the noodles and cook until al dente, about 6 minutes.
 3. In a large skillet, melt butter over medium heat. Add onions, carrots, and celery and sauté until tender and softened, about 10 minutes. Add garlic and cook for another minute.
 4. Whisk in the flour and stir until it is absorbed (and the "raw" tasted cooked out), about 1 - 2 minutes. Slowly pour in the milk and cook, stirring frequently, until thickened, about 3 minutes. Add 2 cups shredded cheese and stir until melted. Add the cayenne, and season with additional salt and pepper to taste.
 5. Add the cheese sauce, shredded turkey, and sour cream to the noodles. Season generously with cayenne, salt, and pepper to taste.
 6. Grease an 8 x 11-inch baking dish (or similar size) casserole dish. Pour noodle mixture into baking dish and top with remaining 1 cup of cheese. Bake until casserole is warm and cheese is bubbling, about 25 minutes.

Serve with lots of hot sauce, preferably Frank's.