



Swedish Meatball Noodle Bake

1 lb egg noodles
1 lb ground beef
1/4 cup breadcrumbs
1/4 cup milk

1 small onion, finely chopped
1 egg
2 tbsp chopped parsley
Salt and pepper to taste
2 tbsp olive oil
1/4 cup all-purpose flour
4 cups beef broth
1 cup sour cream
2 tsp Worcestershire sauce
1 cup Swiss cheese, grated

Cook egg noodles as directed. Drain and set aside.

In a bowl, mix ground beef, breadcrumbs, milk, onion, egg, parsley, salt, and pepper. Form into meatballs.

Brown meatballs in olive oil over medium heat. Remove and set aside.

In the same skillet, whisk flour into drippings and cook 1–2 minutes.

Gradually add beef broth, stirring until thickened.

Stir in sour cream and Worcestershire sauce.

Return meatballs and simmer 5 minutes.

In a baking dish, layer half the noodles, meatball mixture, and cheese.

Repeat layers.

Bake for 20–25 minutes, until bubbly and cheese is melted.