



RECIPE
rhino

♥ recipes worth sharing

⇒ Family Favorite ⇒

CHOW MEIN NOODLE CASSEROLE

Every bite of this creamy, crunchy chow mein noodle casserole combines savory Chinese-inspired flavors in an easy, comforting casserole. ♥



PREP TIME
20 min



COOK TIME
1 hr



TEMPERATURE
350°F



YIELD
12 servings

⇒ INGREDIENTS ⇐

- 1 1/2 lbs hamburger
- 2 small onions (if wanted)
- 1/8 tsp pepper (no salt)
- 1 1/2 cups water
- 1/2 cup uncooked rice
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 package chow mein noodles



RHINO TIP

To really amp up the flavor, add a teaspoon of Chinese Five Spice seasoning to the filling.

⇒ STEP-BY-STEP INSTRUCTIONS ⇐



- 1 Brown the hamburger and onion in a skillet. Drain off most of the grease.



- 2 Combine the cooked hamburger mixture with pepper, water, uncooked rice, cream of chicken soup, and cream of mushroom soup. Mix well.



- 3 Spread into a baking dish, cover with foil, and bake for 30 minutes. Remove the foil and bake 15 minutes more.



- 4 Top with chow mein noodles and finish baking for 15 minutes, until hot and crisp on top.

⇒ TIPS & VARIATIONS ⇐

♥ Use lean ground beef for a less greasy casserole.

♥ Add extra green onions on top for fresh flavor.

♥ Let it rest a few minutes before serving.

♥ Serve with a simple side salad or steamed vegetables.

⇒ Family favorites, one recipe at a time. ⇐



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