



Beef Noodle casserole

Warm, cheesy, and loaded with slow-braised chuck roast, this comforting casserole is the perfect make-ahead meal for cozy nights.

Ingredients

- 2 lb beef chuck roast, cut into 2-inch chunks
- Kosher salt and freshly ground black pepper, to taste
- 2 Tbsp olive oil, divided
- 2 medium yellow onions, coarsely grated
- 2 medium carrots, peeled and grated
- 6 cloves garlic, finely grated
- 2 Tbsp tomato paste
- 2 Tbsp all-purpose flour
- 6 cups high-quality beef broth
- 1 (12 oz) package wide egg noodles
- 1 (8 oz) block fontina cheese, grated
- Chopped fresh parsley, for garnish

Instructions

1. Brown the Beef

Preheat oven to 350°F. Season beef generously with salt and pepper. Heat 1 tablespoon olive oil in a large Dutch oven over medium-high. Sear half the beef until browned on all sides, about 5–7 minutes. Transfer to a bowl and repeat with remaining oil and beef.

2. Sauté Vegetables

Add grated onions and carrots to the pot. Cook until soft, about 5–7 minutes. Stir in garlic and cook for 1 minute until fragrant. Add tomato paste and flour; cook, stirring constantly, for 2 minutes until deepened in color.

3. Simmer the Stew

Pour in beef broth and scrape up browned bits from the pot bottom. Return seared beef and juices to the pot. Bring to a simmer, cover, and transfer to the oven. Braise until the beef is fork-tender, 2 to 2½ hours.

4. Cook the Noodles

Increase oven temp to 400°F.

Using a slotted spoon, transfer beef to a bowl and shred once cooled slightly.

Bring the braising liquid to a boil on the stovetop.

Add egg noodles and cook until al dente, about 5 minutes.

5. Assemble and Bake

Stir shredded beef back into the pot with the noodles.

Taste and adjust seasoning.

Sprinkle fontina cheese over the top and transfer the pot (uncovered) to the oven.

Bake until cheese is melted and bubbly, about 10 minutes.

6. Finish and Serve

Sprinkle with chopped parsley and serve hot.