Husband's Delight Casserole

Ingredients

- 1 (16-oz.) pkg. egg noodles
- 1 Tbsp. olive oil, plus more for greasing baking dish
- 1 (9-oz.) yellow onion, chopped (about 2 cups)
- 1 lb. ground sirloin
- 8 oz. sweet italian sausage, casings removed
- 1/2 tsp. kosher salt
- 1 (0.70-oz.) envelope Italian dressing mix
- 1 (32-oz.) jar marinara sauce (such as Rao's)
- 1 (8-oz.) pkg. cream cheese, softened
- 1 cup whole-milk cottage cheese
- 1/2 tsp. crushed red pepper
- 1 (8-oz.) pkg. pre-shredded sharp Cheddar cheese (about 2 cups)

Directions

Preheat oven to 375°F. Grease a 13- x 9-inch baking dish with oil.

Cook noodles in a large pot of boiling salted water according to package directions. Drain and set aside.

Heat oil a large nonstick skillet over medium-high. Add onion, and cook until softened slightly, about 3 minutes.

Add ground sirloin, sausage, salt, and Italian dressing mix. Cook, stirring occasionally, until beef and sausage are browned and cooked through, 6 to 8 minutes.

Remove from heat, and stir in marinara sauce and cooked noodles. Spoon into prepared baking dish in an even layer.

Stir together cream cheese, cottage cheese, and crushed red pepper in a large bowl

Dollop evenly over pasta mixture in baking dish.
Spread into an even layer to cover noodles.
prinkle evenly with Cheddar cheese.

Bake in preheated oven until hot and bubbly, 25 to 30 minutes.