

## **Bonanza Casserole**

**By:** Sarah J. Roe (Pilgreen)

1ea 7oz pkg. elbow macaroni  
¼ cup finely diced onions  
2 tbs butter  
1 lb lean ground beef  
½ lb small curd cottage cheese  
¼ cup grated parmesan cheese  
1ea 8oz can pizza sauce  
1ea 2½ oz can sliced mushrooms, drained  
2 tsp oregano  
1½ tsp salt  
1 cup sour cream

Cook macaroni then rinse in cold water and drain well. Sauté onions in butter until transparent (do not brown.) Add beef breaking it up with a fork until crumbly. Combine meat with the remaining ingredients, mix well with the macaroni. Pour mixture into a lightly buttered 2 to 2½ casserole dish. Sprinkle with additional parmesan cheese. Bake in oven at 350° for 45 to 60 min until lightly browned on top.

Makes 6 to 8 servings