

# BUTTERED NOODLES

Last Modified: 09/22/2016

PREP: 10 Min  
COOK: 30 Min  
STOVETOP

F EASY

PASTA

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Wide Dried Egg Noodles	Cooked
3	Cubes	Chicken Or Beef Bouillon (Wylers)	Dissolved
1/2	Stick	Unsalted Butter	
2	Tbsp	Sour Cream (Breakstone)	
2	Tbsp	Fresh Italian Parsley Leaves	Minced
1	Tsp	Garlic (Optional)	Minced

## PREPARATION

<b>FACTOID</b>	Use Beef Bullion Cubes in combination with any Beef main-dish recipes and Chicken Bullion Cubes in combination with any Chicken main-dish recipes, Etc..
<b>TOOLS</b>	1) Large Saucepan & Lid 2) Stock Pot & Lid
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside. 2) Mince the Parsley Leaves and set them aside.
<b>1</b>	Add the Bouillon Cubes to the Noodle cooking water (Do NOT Salt the water, the Cubes themselves are VERY salty). Bring it to a boil and cook the Noodles according to the package directions. Drain and rinse the Noodles.
<b>2</b>	Meanwhile, add in the Butter, Sour Cream, and Parsley (and Garlic if using) to a large saucepan over medium heat. Whisk until the Butter is just melted and the Garlic is aromatic.
<b>3</b>	Pour the Noodles into the saucepan and mix until they are evenly coated with the Butter
<b>SERVE</b>	Serve while hot.