

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 (Wyler's) | Dissolved |
| 1/2 | Stick | Unsalted Butter | |
| 2 | Tbsp | Sour Cream (Breakstone) | |
| 2 | Tbsp | Fresh Italian Parsley Leaves | Minced |
| 1 | Tsp | Garlic (Optional) | Minced |

| PREPARATION | |
|----------------|--|
| FACTOID | 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.. |
| TOOLS | 1) Large Saucepan & Lid 2) Stock Pot & Lid |
| PREP | DISH 1) Mince the Garlic Cloves and set them aside. 2) Mince the Parsley Leaves and set them aside. |
| 1 | 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. |
| 2 | 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. |
| 3 | Pour the Noodles into the saucepan and mix until they are evenly coated with the Butter |
| SERVE | Serve while hot. |

