

Recipes Using Egg Noodles

Neighbors, Inc., South St. Paul, MN 55075



Creamy Chicken and Noodles



Easy Chicken Noodle Soup



Tuna Noodle Casserole



Peach Noodle Egg Bake



Simple Beef Stroganoff



Super Buttered Noodles

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Super Buttered Noodles

You will need:

16 oz. egg noodles, uncooked
2 tbsp. sour cream

2 - 3 chicken bouillon cubes
chopped fresh parsley

3 tbsp. butter, softened
salt and pepper to taste

Instructions:

- In a large pot filled with boiling water, dissolve the bouillon cubes.
- Add egg noodles and cook according to package instructions. Drain noodles in a colander.
- Set the colander with noodles inside over a pot. Set aside some of the water that drains into the pot.
- Remove the colander and then stir in the butter and sour cream into the water until butter melts.
- Add the parsley and noodles. Season with salt and pepper. Pour into serving bowl and serve.

Easy Chicken Noodle Soup

You will need:

1 carton (32 oz.) chicken broth
3 cups shredded or chopped rotisserie chicken
 $\frac{1}{2}$ tsp. poultry seasoning
small amount of cooking oil
2 cups of frozen vegetables of choice; optional

4 cups water
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. garlic powder
1 cup sliced carrots

6 oz. uncooked egg noodles
 $\frac{1}{2}$ tsp. pepper
1 cup chopped onion, sautéed
1 cup chopped celery

Instructions:

- In a large stockpot, add broth, water, chicken, and seasonings. Add more seasonings if desired.
- Sauté onions in oil. Add sautéed onion, carrots, and celery to mixture. Bring to a boil.
- Add egg noodles and continue boiling to cook noodles as directed on package.
- Add frozen vegetables. Soup is ready to serve when noodles are done and vegetables are softened.

Quick Creamy Chicken and Noodles

You will need:

3 cups egg noodles, cooked
2 cups skinless & boneless chicken breast; cooked & cubed or 3 (4.5 oz.) cans of chicken breast, drained
1 (10 $\frac{3}{4}$ oz.) can condensed cream of mushroom soup
1/3 cup grated Parmesan cheese
1 tbsp. fresh chopped parsley
 $\frac{1}{2}$ cup milk
1 (10 $\frac{3}{4}$ oz.) can condensed cream of chicken soup
1/8 tsp. black pepper

Instructions:

- Preheat oven to 350 degrees F. Cook the egg noodles according to package instructions.
- Drain noodles in a colander. Mix the soups, milk, black pepper, cheese, chicken and noodles together.
- Serve immediately or add mixture to a 9 x 13 inch greased casserole dish.
- Bake for 20 minutes or until the mixture is warm and bubbly. Season to taste.

Tuna Noodle Casserole

You will need:

3 - 4 cups hot cooked egg noodles
1 (10 oz.) can condensed cream of mushroom soup
 $\frac{1}{2}$ cup shredded cheddar cheese
1 - 2 (6 oz.) cans tuna, drained and flaked
 $\frac{1}{2}$ cup milk
1 cup frozen peas

Instructions:

- Preheat oven to 400 degrees F.
- Stir soup, milk, peas, tuna, and cooked egg noodles in 1-1/2 quart casserole.
- Bake 20 minutes or until hot. Stir. Sprinkle cheese over tuna mixture.
- Bake for 2 more minutes or until cheese is melted.

Simple Beef Stroganoff

You will need:

1 (16 oz.) bag egg noodles
1 lb. ground beef or 2 lb. strip steak cut into 2 x $\frac{1}{4}$ " strips
1 tbsp. garlic powder
1 (10 $\frac{3}{4}$ oz.) can condensed cream of mushroom soup
 $\frac{1}{2}$ cup sour cream
1 tbsp. Worcestershire sauce
salt and pepper to taste
1 $\frac{1}{2}$ cups canned sliced mushrooms (optional)

Instructions:

- Prepare the egg noodles according to the package instructions and set aside.
- In a separate large skillet over medium heat, sauté the meat for 5 - 10 minutes until browned.
- Drain the fat and add the soup, Worcestershire sauce, and garlic powder.
- Simmer for 10 minutes, stirring occasionally.
- Remove from heat and combine the meat mixture with the egg noodles.
- Add the sour cream and stir well. Season with salt and pepper to taste.

Peach Noodle Egg Bake

You will need:

1 (16 oz.) bag egg noodles
1 cup sugar
1- 2 (15 oz.) cans sliced peaches
1 cup butter or margarine, melted
4 eggs
 $\frac{1}{2}$ tsp. vanilla
3 tbsp. cinnamon

Instructions:

- Preheat oven to 375 degrees F. Boil egg noodles according to package instructions.
- Add sugar, vanilla, peaches, melted butter, and eggs together in a large bowl. Mix well.
- Drain noodles. Add to mixture. Mix well. Spray 9x11 inch baking dish with cooking spray.
- Pour mixture into dish and level. Sprinkle top with cinnamon.
- Bake uncovered for 60 - 70 minutes.