

## July 2002 - RECIPE OF THE MONTH

### Sides & Salads

# Creamy Italian Noodles

from Tammie Emanuel

Meals: Serves:	1 6	2 12	3 18	4 24	5 30	6 36
Wide egg noodles	8 oz.	16 oz.	24 oz.	32 oz.	40 oz.	48 oz.
Butter or margarine, softened	1/4 C.	1/2 C.	3/4 C.	1 <i>C</i> .	1 1/4 C.	1 1/2 C.
Half and Half	1/2 C.	1 C.	1 1/2 C.	2 C.	2 1/2 C.	3 <i>C</i> .
ırmesan cheese, grated	1/4 C.	1/2 C.	3/4 C.	1 C.	1 1/4 C.	1 1/2 C.
Italian Salad Dressing mix	2 1/4 t.	1 T. + 1 1/2 †.	2 T. + 3/4 t.	3 T.	3 T. + 2 1/4 t.	4 T. + 1 1/2 †.

#### Assembly Directions:

Cook the noodles half the time recommended on the package. Drain. Put the drained noodles in a bowl and add the butter, tossing to coat. Add the Half and Half, the Parmesan cheese and the Dressing mix to the bowl. Stir to mix well.

#### Freezing and Cooking Directions:

To Freeze: Put noodle mixture in a freezer bag or plastic container with a lid. Label, seal and freeze.

To Serve: Thaw overnight in the fridge, or thaw in the microwave. Reheat in the microwave until hot, and serve. The actual reheat time will depend on your microwave.

#### Comments:

What a tasty quick and easy side dish! One envelope of the Italian Salad Dressing mix will make 2 times the recipe.

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