



DESCRIPTION

Surprise your family with a rich and tasty dinner! Learn along with Chef Jenifer Foy as she shows you how to bake a delicious, creamy Noodle Casserole. Don't count on leftovers, it'll be so good!

INGREDIENTS

- 16-ounce package medium-width egg noodles
- 16 ounces creamy cottage cheese
- 3 eggs
- 8 ounces sour cream
- 2 tbsp sugar
- 1 tbsp parsley flakes, optional
- 1 tsp salt
- 1 tsp paprika
- 2 tbsp butter, melted

TOOLS

- blender or food processor
- 9x13-inch baking dish

DIRECTIONS

1. Cook the noodles according to package directions.
2. Preheat oven to 350°F.
3. In a blender or food processor, blend the cottage cheese, eggs, sour cream, sugar, parsley, and seasonings until smooth. Pour over the noodles and toss well to combine.
4. Place in a lightly greased 9 x 13-inch baking dish and drizzle the melted butter on top.
5. Bake about 40 minutes, or until the center is hot.