

Oktoberfest Bake

Chef Jared - Aldi Test Kitchen
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Servings: 6

8 ounces German spaetzle
noodles
6 slices center cut bacon,
chopped
1 medium onion, diced
1 apple, cored, peeled and
diced
1/2 teaspoon salt
1/2 teaspoon ground pepper
18 ounces smoked
bratwurst, sliced
1 carton (8 ounce) cream
cheese
2 cups german style
sauerkraut
6 slices Swiss cheese,
chopped
cooking spray
4 tablespoons unsalted
butter

Preparation Time: 20 minutes

Cook Time: 20 minutes

Preheat the oven to 350 degrees.

Bring four quarts of water to a boil in a large pot. Lightly boil the spaetzle for 10 to 12 minutes. Drain. Reserve.

In a medium skillet, saute' the bacon until crisp. Remove with a slotted spoon. Drain on paper towels. Reserve.

Add the onion, apple, salt and pepper to the pan drippings. Saute' for 4 to 5 minutes. Add the bratwurst and cook for an additional 5 to 8 minutes or until heated through.

Lower the heat. Add the cream cheese and reserved bacon to the pan. Continue stirring until the cream cheese is blended. Remove from the heat and stir in the sauerkraut, Swiss cheese and spaetzle.

Coat a 9x12-inch pan with cooking spray. Add the mixture to the pan. Top with pats of butter.

Bake, covered, for 15 minutes or until the cheese is bubbly.

Per Serving (excluding unknown items): 650 Calories; 52g Fat (72.1% calories from fat); 36g Protein; 10g Carbohydrate; 1g Dietary Fiber; 167mg Cholesterol; 588mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 7 1/2 Fat.