

Aunt Hattie`s Casserole

Annette Rothman - Carle Place, NY
Treasure Classics - National LP Gas Association - 1985

Servings: 6

*1 1/2 pounds medium or
broad egg noodles, cooked
and drained
1 cup sour cream
1 cup cream-style cottage
cheese
1/2 teaspoon salt
1/8 teaspoon pepper
1/3 cup chopped chives
1 tablespoon butter or
margarine*

Preparation Time: 30 minutes**Bake Time: 45 minutes**

Cook and drain the noodles according to package directions. (Par boil requires only approximately 6 minutes as the noodles will be cooked again with other ingredients.)

Preheat the oven to 350 degrees.

In a bowl, combine the cooked noodles, sour cream, cottage cheese, salt, pepper and chives.

Pour into a buttered two-quart casserole dish.
Dot the top with one tablespoon of butter.

Bake for about 40 minutes until the noodles begin to brown.

Serve immediately.

Per Serving (excluding unknown items): 100 Calories; 10g Fat (87.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 218mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 2 Fat.