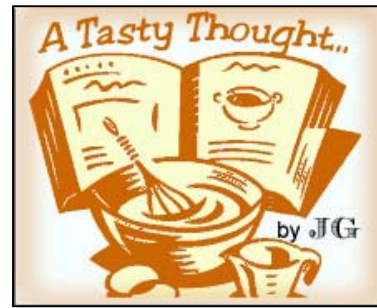


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

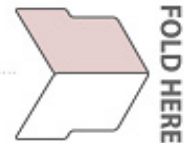
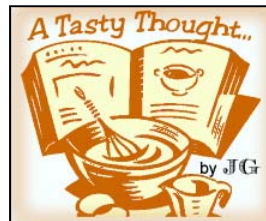
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Easy Cheesy Noodles

Quite often “easy to prepare” side dishes for an entrée taste so good, that we wish there were leftovers. However, the serving dish containing a delicious side dish will empty quickly. Easy Cheesy Noodles is a memory from my childhood. This side dish now made with “No Yolks” Noodles tastes so good!

Ingredients

1 Pkg. “No Yolks” Extra Broad Noodles
(1) 16 oz. container Low Fat Cottage Cheese
2 TBS. Margarine/ Butter
Dash of Pepper



Method

1. In a pot of salted boiling water add “No Yolks” Extra Broad Noodles (directions found on pkg.)Boil according to directions on pkg.
2. Drain noodles and return to pot.
3. Add Margarine/Butter and stir.
4. Add ½ of the container of Low Fat Cottage Cheese – more if desired.
5. Turn heat on LOW and stir about 1 minute, until the noodles are warm.
6. Serve & Enjoy!

Enjoy!!!
JG

A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>