



CREAMY COTTAGE CHEESE NOODLES

- 8 Ounces Egg Noodles
- Salt To Taste
- 1 Cup Creamy Cottage Cheese
- $\frac{1}{4}$ Cup Sour Cream
- 2 Green Onions, Sliced
- $\frac{1}{2}$ Cup Chopped Parsley
- Black Pepper To Taste

DIRECTIONS

1. Cook noodles in salted boiling water until tender; drain.
2. Put noodles back into pan and add remaining ingredients, except pepper.
3. Stir to combine.
4. Heat slowly, stirring gently.
5. Season to taste with salt and pepper.